

Brunello di Montalcino Riserva DOCG

Vigna Montosoli



CASANUOVA delle CERBAIE

Area of production: Northern sector of Montalcino

Soil composition: Galestro mixed with calcareous rocks, marl

Average altitude of the vineyards: 350 mt a.s.l.

Density of vines per hectare: 4.500

Vine training form: One-sided spurred cordon

Harvest: Manual harvest of the grapes in small perforated boxes, gently unloaded on the vibrating table that allows you to dose the grapes evenly, facilitating the employees who will perform the manual selection in the sorting table. Six employees carefully inspect the grapes, so that they can remove unwanted components, such as spoiled or unripe berries and bunches, leaves and foreign matter before reaching the destemmer.

Vinification: Intense extraction with frequent pumping over in the initial stages of fermentation, followed by long quiescent maceration on the pomace.

Accurate temperature control whose maximum is raised to 29 °C (84,2 °F) and allowed to descend freely until racking.

Aging: in wood 30 months in Slavonia Stockinger oak barrels; in bottle at least 6 months in conditioned room.

Organoleptic analysis:

Colour: Bright garnet red

Aroma: of great finesse and elegance, balanced in its austerity, the woods where it matured blend well with the ethereal aroma; complex bouquet with ripe fruit.

Flavour: Full-bodied, of great thickness and volume, powerful but smooth tannins.

Service: Open at least an hour before pouring and serve at 18° C (64,4 °F), in a large crystal glass



GRAPE VARIETY:
Sangiovese Grosso 100%

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