

BRUNELLO DI MONTALCINO 2015

Appellation

Brunello di Montalcino DOCG

History of the wine

Our Brunello di Montalcino originates from Capanna vineyard, located in the north-west area of Montalcino. The peculiar characteristics of this vineyard, such as the natural isolation along with the altitude and the type of soil, which shows presence of clay shale and marl (Galestro rock), give to this prestigious wine a refined elegance as well as great personality.

2015 vintage at Castiglion del Bosco

2015 was a textbook vintage in terms of the climate and the exceptional quality of the grapes. July and August were hot and dry, and the soil's water reserves, which accumulated in the spring, helped to counteract the heat, leading to a superb vintage, which benefitted from day-night temperature swings in September, hence the perfect ripening of the berries. The coolness of the weeks in the run-up to the harvest resulted in the perfect concentration of the aromas and ideal tannic maturation. The hand-picked grapes were healthy and integral, boasting small bunches and sparse berries, while the sugar content and acidity were exceptional.

The harvesting of grapes to make Brunello di Montalcino began on 19 September, earlier than previous years. The variety of soils and altitude of the vineyards enabled an excellent blending of the grapes vaunting different qualities.

Vinification and ageing

Fermentation took place at a controlled temperature (28°C) for 18 days. The ageing process took place in French oak casks (30-50 hl) and barriques for 24 months. It then continued with bottle refinement before it was released on market.

Winemaker tasting notes

"Brunello 2015 is a deeply elegant wine, with a fine texture. Superb aromatic precision, in which fragrant and fresh fruity nuances prevail. A joy to drink, in which alcoholic heat and acidity blend into exceptional balance of flavours. A wine for the future, destined for longevity in the bottle."

Cecilia Leoneschi, September 2019

