



PRODUCER PROFILE

Estate owned by: Elisabetta Gnudi Angelini
Winemaker: Simone Giunti, Alessandro Ciacci
Total acreage under vine: 110
Estate founded: 1970
Winery production: 110,000 Bottles
Region: Toscana
Country: Italy

Altesino Brunello di Montalcino 2019

WINE DESCRIPTION

Brunello is considered among Italy's top-quality wines. Made from 100% Sangiovese Grosso grapes hand-harvested from the Altesino, Castelnuovo dell'Abate, Macina, and Pianezzone vineyards, this wine is an example of finesse and elegance inherent to Montalcino's best vineyard sites.

TASTING NOTES

Ruby-red with a garnet rim, this wine's bouquet displays ample aromas of violet, wild berries, tobacco, chocolate, and vanilla. On the palate, Altesino Brunello is rich, full-bodied, and velvety.

FOOD PAIRING

With velvety tannins, balanced acidity, and supple body, this Brunello is the wine of choice for rich dishes such as osso bucco, pot roasts, barbecues, and beef stew.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Brunello di Montalcino DOCG
Vineyard name:	The Altesino, Macina, Pianezzone, and Castelnuovo dell'Abate vineyards
Vineyard size:	92
Soil composition:	Calcareous Sandy-Loam
Training method:	Spur-pruned Cordon
Elevation:	660-990 feet
Vines/acre:	1,800-2,000
Yield/acre:	2.8 tons
Exposure:	Southwestern
Year vineyard planted:	1981/1987/1999
Harvest time:	September
First vintage of this wine:	1972
Bottles produced of this wine:	110,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese Grosso
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	82-86 °F
Maceration technique:	Cold Soak Maceration; Racking, Pumpovers, and Aeration
Length of maceration:	1-2 days; 7-10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	5,000-10,000 L
Age of aging container:	5-20 years
Type of oak:	Slavonian
Length of aging before bottling:	36-42 months
Length of bottle aging:	6 months
Total SO ₂ :	78 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.76
Residual sugar:	1.1 g/L
Acidity:	5.09 g/L
Dry extract:	31.2 g/L