



## PRODUCER PROFILE

Estate owned by: Elisabetta Gnudi Angelini  
Winemaker: Simone Giunti, Alessandro Ciacci  
Total acreage under vine: 110  
Estate founded: 1970  
Winery production: 100,000 Bottles  
Region: Toscana  
Country: Italy

## Altesino Brunello di Montalcino 2008

### 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:	100,000

### 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

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	1.9 g/L
Acidity:	5.4 g/L
Dry extract:	31.9 g/L