



Altesino Brunello di Montalcino 2003

WINE DESCRIPTION

This renowned and popular Brunello is made from 100% Sangiovese Grosso grapes hand harvested from the Altesino, Montosoli and Velona vineyards. Aged in large Slovenian barrels for three and a half years, Altesino Brunello is also refined in bottle for four months.

TASTING NOTES

The ruby red color of this wine tends toward garnet with age. The 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 juicy tannins framing a balanced acidity, 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, Montosoli and Velona vineyards
Vineyard size:	30
Soil composition:	Clay and rock
Training method:	Spur-pruned cordon
Elevation:	820-1,300 feet
Vines/acre:	2,023
Exposure:	Southern/Northwestern
Year vineyard planted:	1969/1982/1995
Harvest time:	October
First vintage of this wine:	1972
Bottles produced of this wine:	80,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Fiberglass & stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	82-89 °F
Maceration technique:	Pumpover, aeration and delestage
Length of maceration:	15 days
Malolactic fermentation:	Yes
Type of aging container:	Slavonian oak barrels
Age of aging container:	10-20 years old
Length of aging before bottling:	3.5 years
Length of bottle aging:	6 months

ANALYTICAL DATA

pH level:	3.3
Acidity:	5.8 g/L
Dry extract:	31.2 g/L

PRODUCER PROFILE

Estate owned by: Elisabetta Gnudi Angelini

Winemaker: Simone Giunti, Alessandro

Ciacci

Total acreage under vine: 110

Estate founded: 1970

Winery production: 80,000 Bottles

Region: Toscana

Country: Italy