



PRODUCER PROFILE

Estate owned by: Elisabetta Gnudi Angelini
Winemaker: Simone Giunti, Alessandro Ciacci
Total acreage under vine: 110
Estate founded: 1970
Winery production: 15,000 Bottles
Region: Toscana
Country: Italy

Altesino Brunello di Montalcino Montosoli 2017

WINE DESCRIPTION

This small vineyard produced one of Italy's first "cru" wines. Located at the top of Altesino's vineyards is the prestigious Montosoli vineyard where ancient limestone soils with the 360 degree exposure combine to yield a Brunello of exceptional style and elegance.

TASTING NOTES

One of the most sought after wines from Montalcino, Montosoli is consistently a blockbuster red. Its intense ruby red color tends towards elegant garnet with age. On the nose, it shows a complex personality with a delicious blend of black cherry, raspberry, violet, licorice, vanilla and black pepper. Extremely enticing, opulent and elegant on the palate, with a warm, long-lasting finish, Montosoli is a wine for special occasions.

FOOD PAIRING

Pair this wine with beef bourguignon and stroganoff, lamb shank, and roasted rabbit.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Brunello di Montalcino DOCG
Vineyard name:	The Montosoli vineyard
Vineyard size:	13
Soil composition:	Limestone
Training method:	Spur-pruned cordon
Elevation:	1,485 feet
Vines/acre:	1,800-2,000
Yield/acre:	2.4 tons
Exposure:	Northwestern
Year vineyard planted:	1973/1999
Harvest time:	September
First vintage of this wine:	1975
Bottles produced of this wine:	15,000

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; 10 days 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:	48 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.6
Residual sugar:	0.8 g/L
Acidity:	5.4 g/L
Dry extract:	32.8 g/L