



PRODUCER PROFILE

Estate owned by: Elisabetta Gnudi Angelini
Winemaker: Simone Giunti, Alessandro Ciacci
Total acreage under vine: 110
Estate founded: 1970
Winery production: 10,000 Bottles
Region: Toscana
Country: Italy

Altesino Brunello di Montalcino Riserva 2017

WINE DESCRIPTION

This special, limited edition wine is made only in spectacular vintages and in small quantities from 100% Sangiovese Grosso grapes hand harvested from the Altesino, Macina, Pianezzone and Castelnuovo dell'Abate vineyards. This riserva is produced only in the best years in very limited quantities.

TASTING NOTES

Brunello Riserva offers a solid, full body and excellent aging potential. Its ample and complex bouquet is reminiscent of violets, wild berries, cedar, leather, tobacco and spices. On the palate, it is austere and seductive with a perfect blend of fruit, acidity and mouth coating tannins. This is the perfect bottle for Brunello lovers.

FOOD PAIRING

Pair with Steak au poivre, rack of lamb or beef carpaccio.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Brunello di Montalcino DOCG
Vineyard name:	Altesino, Macina, Pianezzone & Castelnuovo dell'Abate vineyards
Vineyard size:	92
Soil composition:	Clay and rock
Training method:	Spur-pruned cordon
Elevation:	820-1,300 feet
Vines/acre:	1,800-2,000
Yield/acre:	2 tons
Exposure:	Southern / Northwestern
Year vineyard planted:	1981-1994
Harvest time:	September
First vintage of this wine:	1977
Bottles produced of this wine:	10,000

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; 7-10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	3,000-10,000 L
Age of aging container:	1-15 years
Type of oak:	Slavonian
Length of aging before bottling:	4 years
Length of bottle aging:	6 months
Total SO ₂ :	98 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
Residual sugar:	<0.5 g/L
Acidity:	5.6 g/L
Dry extract:	32.7 g/L