



Vigna Marrucheto

Brunello di Montalcino DOCG

2018

VARIETY

Sangiovese from three plots of the Marrucheto vineyard (10 ha), planted in 2009

DESCRIPTION

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

Intense ruby red in colour, the nose is sweet and perfumed. Sensory complexity is evident in the rich, fruity profile of plum and dried cherry notes and floral hints of violets, which evolve into spicy notes on the finish. Full-bodied, with silky, well-integrated tannins. The harmonious and balanced finish makes this wine unique and with great personality.

It accompanies very complex, flavorful and structured dishes, enriched by high quality ingredients. It is excellent also on its own as a meditation wine.

TECHNICAL NOTES



Soil: area marked by deposits of marine origin with coarse, well rounded pebbles, light brown in color, immersed in a yellowish, at times brown-reddish, sandy matrix. In the area, there are also well delimited areas with brown-yellowish clay sand.



Trellising System: spurred cordon – Banfi alberello
Vine Density: 4,167 vines/ha.
Hectar Yield: 60 q/ha.



Fermentation: at controlled temperature (25-30° C) in Horizon steel and French oak hybrid tanks
Aging: : in 60 and 90 hl French oak barrels for 30 months at least



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 2016



AVAILABLE FORMATS:
0,75 l - 1,5 l

BOTTLES PRODUCED:

- 0,75 lt format: 12.933
- 1,5lt format 200