

# Brunello di Montalcino

2004 Vintage

TYPE	Brunello di Montalcino DOCG
VINEYARD LOCATION	Campogiovanni tenuta (Montalcino- Siena)
ALTITUDE	250/300 metres
ASPECT	south, southwest
VINEYARD SIZE	12 hectares
YEAR PLANTED	1976 to 1988
SOIL PROFILE	Medium textured, largely silt-sand with some clay, on sandstone and calcareous marl.
TRAINING SYSTEM	Spur-pruned cordon
GRAPES	Brunello (sangiovese clone) 100%
HARVEST	September 24
VINIFICATION AND MATURATION	Twenty-day maceration at 28-30°C, and malolactic fermentation in steel. Maturation for 36 months in large Slavonian oak <i>botti</i> , followed by a further 12 months in the bottle
BOTTLES PRODUCTS	95,000
SERVING TEMPERATURE	18° C
ALCOHOL	13.9% Vol.
TOTAL ACIDITY	6.4 g/l
RESIDUAL SUGAR	1.6 g/l
CELLARING	12-15 years

