



Vigna Marrucheto

Brunello di Montalcino DOCG

2016

VARIETY

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

DESCRIPTION

The mild winter, with regular rainfall, encouraged an early bud break. The spring was rather wet with a drop in temperatures at the end of April, which slowed down the growth cycle, bringing it back to normal. From mid-June, and throughout the month of July, there was a gradual rise in temperatures. In August, the excellent temperature range and sporadic rain allowed for the perfect ripening of the grapes. In September, the temperatures were quite high with an excellent temperature range. Mid-month, a few days of abundant rain risked compromising the harvest, but the sudden weather improvement of the following days, the technical and cultivation interventions carried out in the vineyards and the careful selection of the grapes, both in the vineyard and in the winery, enabled to harvest the Sangiovese at its best expression. The excellent insolation in the summer, the good water availability, the important temperature ranges in the summer and the great selection effort determined the convergence of sugar and polyphenol maturation, so that at harvest the skins were already soft and ready to release color.

Intense ruby red color, its bouquet is elegant and refined. The complexity of the aromas is revealed in the ripe fruity notes of red plums and white peaches. Full bodied, vibrant and taut on the palate, with considerable acidity, it has soft, well-honed tannins and a balanced finish which lingers on the palate.

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



Alcohol: 14,5%



Suggested serving temperature: 16-18°C



First vintage produced: 2016



AVAILABLE FORMATS:
0.75 l - 1.5 l