



2016 BRUNELLO DI MONTALCINO



WINE DATA

Producer
Cortonesi

Region
Montalcino, Tuscany
(DOCG)

Country
Italy

Wine Composition

100% Sangiovese

Alcohol
14.3%

Total Acidity
6.1 G/L

Residual Sugar
0.7 G/L

pH
3.38

DESCRIPTION

A luscious, deep red-ruby Brunello with bountiful and intense aromas of dark fruit with dried cherry, blackcurrant and plum. On a second wave of aromas, you encounter softer spice with toasted almond, tilled earth and grilled herb. This is a classic expression of the crisp but sunny 2016 vintage with an open and food-friendly personality. There is a playful touch of sweet cherry on the close. The fruit is sourced from the La Mannella zone.

WINEMAKING NOTES

The grapes for this wine come from the heart of Montalcino, on 19,768 acres of family-owned vines situated both on a 984.2-foot hill on north side of the city (near the Montosoli Zone) and on the southeast side (in the East Zone). One of the coolest growing areas in the appellation at moderate 382.8 yards (350 meters) above sea level. The soil on the north side is rocky clay, with excellent exposure to the sun and a large amount of stones, while the soil on the south side is clay with sandy soil of good drainage. The vineyards trellis system is spurred cordon. After careful selection of the hand-picked grapes, fermentation takes place with maceration for 20 days in stainless steel vats at controlled temperatures between 78.8° F – 86° F. The wine then spends 36 months in 3000-liter Slavonian oak casks. The combination of great passion for winemaking of the Cortonesi family, the high altitude, diversity of soils and traditional winemaking process gives to the La Mannella Brunello di Montalcino great finesse, elegance, and immense aging potential.

SERVING HINTS

This wine is a perfect accompaniment for red meats and various Italian cheeses.