



2016 BRUNELLO DI MONTALCINO RISERVA



WINE DATA

Producer

Cortonesi

Region

Montalcino, Tuscany
(DOCG)

Country

Italy

Wine Composition

100% Sangiovese

Alcohol

14.5%

Total Acidity

5.9 g/l

Residual Sugar

0.5 g/l

pH

3.39

DESCRIPTION

Abundant in personality, the Cortonesi 2016 Brunello di Montalcino La Mannella Riserva is very expressive of the sunny, warm and luminous growing season. Rich fruit flavors of dark plum, black cherry and cassis are interwoven with spice, sweet tobacco and balsam herb. The wine is clean, chiseled and sharp, but bold and generous, at the same time. The youthful tannins give this wine an outstanding aging potential.

WINEMAKING NOTES

The Brunello Riserva is made just in the very best vintages all harvested by hand to achieve the best selection of grapes. The grapes for this wine come from the winery's oldest Single-Vineyard, planted in 1983 in the La Mannella estate. The Vineyard is located on the northern side of Montalcino by the Montosoli subzone at an elevation of 328 yards (300 meters). The soil is rich of galestro and clay, with a good amount of stones, and excellent exposure to the sun. The vineyard trellis system is spurred cordon, with the winemaking following tradition for making superior Brunello. After careful selection of the hand-picked grapes, fermentation with maceration takes place for 25 days in stainless steel vats at controlled temperatures between 78.8 F – 86 F (26 C – 30 C). The wine then spends 48 months in large 30HL Slavonian oak casks.

SERVING HINTS

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