

# CORTONESI POGGIARELLI BRUNELLO DI MONTALCINO 2021

**CORTONESI**

*DOCG Brunello di Montalcino, Tuscany*



**TASTING NOTES:** Lifted red fruit and pronounced minerality, with flinty notes from galestro soils. Dark fruit and balsamic herbs lead into firm tannins and bright acidity. Sourced from a historic vineyard planted in the 1970s (partially replanted in the 1990s).

**VITICULTURE:** Sourced from a historic single vineyard in southeast Montalcino (Poggiarelli), originally planted in the 1970s and partially replanted in the 1990s, this wine comes from galestro and well-draining sandy soils at 450m elevation. Hand-selected grapes from spurred cordon-trained vines are aged for 24 months in French oak tonneaux, with a limited production of just 7,000 bottles.

**VINIFICATION:** After careful selection of the hand-picked grapes, fermentation takes place with maceration for 25 days in stainless steel vats with selected yeasts. Controlled temperatures between 82.4° F – 89.6° F. The wine then spends 24 months in 500L French oak barrels.

**FAMILY:** Brunello di Montalcino of Tuscany has been called “The King of Wines” and this “king” is what Cortonesi specializes in. The Cortonesis established La Mannella in the '70s, covering 138 acres in one of the most storied areas of the entire region of Montalcino, but only 19 of those acres are dedicated to producing a world-class Brunello. They started commercially selling their wine in 1985. And today, the wines are in the more-than-capable hands of Tommaso Cortonesi, a third-generation winemaker.

The first vintage of Cortonesi’s Brunello came in 1990, which took advantage of the rocky, well-drained soils of the vineyard site, ensuring a long-aging wine. Modern technological advances, too, go a long way in producing outstanding wine.

**PRODUCER:** Cortonesi

**REGION:** DOCG Brunello di Montalcino, Tuscany

**GRAPE(S):** 100% Sangiovese

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 5.9 G/L

**RESIDUAL SUGAR:** 0 G/L

**pH:** 3.55