

BRUNELLO DI MONTALCINO 2021 DOCG



Type of grapes: Sangiovese Vineyards: Manage directly from Age: 20/44 years
Exposure: Northeast Height: 400 meters above sea level
Soil: clay, limestone and sand.
Produced from first quality of the grapes from vines aged 20 years and 46 years
density vineyards: 4000/4500 plants / hectare
harvest: 2021 September 21/23
Vinification and technique: hand-picked soft destemer, berrys selected by hand selection with fermentation in stainless steel days of
fermentation: 15 cryomaceration days and 28 days normal
fermentation maceration 6 replacements per day performed manually type of fermentation: traditional without yeast activation temperature of 30 ° C
malolactic fermentation in steel
In January the wine is transferred into barrels for to slavonian oak 10 hl and 20 hl, where it is kept for 36 months.
bottled on 2025 June 05
bottles produced: 6300bottles 0.75 lt 50 bottles 1.5 lt, 17 bottles 3 lt, 17 bottles 5 lt
actual alcoholic strength 14.97% Vol
dry extract 32.50 g / l
Total acidity as tartaric acid, 6.52 g / l

La Fornace Brunello di Montalcino has an intense ruby red color due to the low yield of grapes per hectare the intense ruby red color with slight garnet, the nose is intense and complex with a hint of plum , cherry and purple berries ripe , intense but balanced are the hints of spice , black pepper and vanilla and cinnamon , chocolate and sweet tobacco . The taste is tannic , but not aggressive , velvety and warm, the flavors in the mouth reflect the nose, preserving the delicacy, complexity is balanced

The combination:

Brunello di Montalcino La Fornace is a classic wine, pairing is with game, red meats such as steaks or stews, it is also welcome with fresh cheese or very lightly seasoned