

BRUNELLO DI MONTALCINO 2021 ORIGINI DOCG



Type of grapes: Sangiovese Vineyards: Manage directly from Age: 20/47 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 43 years
density vineyards: 4000/4500 plants / hectare
harvest: 2020 September 22
Vinification and technique: hand-picked selection with 20% grapes with stalks
fermentation:tonneauxl per 13 days normal
fermentation maceration 3 punching down per day performed manually not temperature control no pump
In January the wine is transferred into tonneaux oak 5 hl old a where it is kept for 24 months +one year in concrete
bottled on June 5 2025

bottles produced: 1800 bottles of 0.75 lt 25 bts of 1.5 Liters 16 bts of 3 liters 16 bts of 5 liters
actual alcoholic strength 15.11% Vol
dry extract 32.7 g / l
Total acidity as tartaric acid,6.39 g / l

La Fornace Brunello di Montalcino Origini 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