



## BRUNELLO DI MONTALCINO 2009 DOCG



Grape variety: 100% Sangiovese

Estate: family-run

Vineyard age : 16-40 years

The vineyards are situated on the North east slope

Average altitude of vineyards: 400 m above sea-level

Main soil type of the vineyards: Sand plateau

Vineyards and vine-growing techniques: The vineyards density is of 4000/4500 vines per hectare, bilateral cordon-spur training and interrow grassing.

Vinification and aging techniques: Grapes are hand-picked; fermentation take places in stainless steel vats with frequent pumpovers, for 8 days cryomaceration and for 20 days the normal fermentation for favour the extraction. Soft pressing, malolactic fermentation is in stainless steel. In January the wine is transferred into barriques french oak for 20% and barrels for 80% to slavian oak 10hl and 32 hl, where it is kept for 36 months.

Date of harvest: 02 October 2010

Bottled 16/04/2014 Bottles produced: 8792 lt 0.75 34 lt 1.5  
10 lt 3

Alcohol 14.75% vol  
dry extract 31.57 g / l  
Residual sugar / g / l  
Total acidity 5.50 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