



Wine: Brunello di Montalcino DOCG

Producer: Fortetò del Drago

Vintage: 2009

Grape: Sangiovese 100%

Alcohol: 14,5%

Terrain

The soils are of Eocene origin, rich in clay and are grown in spurred cordon with a density of 5,000 vines / ha. The yield of grapes is about 60 quintals per hectare.

Vinification and maturing

The harvest takes place with selective collection and manual, from early October. Before the harvest is done a strong selection of clusters thus resulting in a final yield of only 60 bushels per acre, amount lower than that required by the Regulations of the Brunello di Montalcino.

Everything is sacrificed in order to obtain the maximum of the concentration and quality. The grapes were picked by hand, normally takes place during the first two weeks of October. A once harvested and taken away the stalks, the grapes are introduced into stainless steel tanks in which it carries out the natural fermentation for 20 days with thirty rimontaggi. Trascorso this time the transfer takes place in barrels and vats in the cellar for 4 years in oak casks of 20 and 30 hl. Ageing in bottles for at least 6 months.

Tasting notes

Intense, persistent, fine, frank and spicy with hints of vanilla and a hint of berries

Flavour: Dry, warm, soft, typical, quite tannic, full-bodied and persistent.

Well-structured and balanced.

Food pairing

Red meats, lamb and mushrooms. Excellent with game and cheeses

Serving temperature

18°C

(Indeholder sulfitter)

