BOTTEGA

IL VINO DEI POETI BRUNELLO DI MONTALCINO DOCG



V23090075



Brunello di Montalcino DOCG - cl 75

Brunello di Montalcino is one of the most prestigious Italian wines, well-known all over the world. It is regarded as one of the red wines that best guarantees longevity. Montalcino is located about 40 km south of the city of Siena, in a beautiful hilly area. An uncontaminated agricultural landscape of great history and beauty that, since 2004, is registered on the UNESCO World Heritage list.

Production Area: Montalcino (Tuscany), Italy
Vine: Sangiovese Grosso
Plants per Hectare: 4000-4500
Training System: Spurred cordon
Harvest Period: At the beginning of October
Yield per Hectare: 40-50 q/Ha

Characteristics:

Production Area

- The Montalcino land is characterized by mild climate during the entire vegetative phase of the vine and a high number of sunny days, ensuring the grapes reach a gradual and complete ripening.
- The Sangiovese grapes used to produce this wine grow in two different areas of Montalcino, both rich in galestro: a schistous, draining and flaky soil.
  - The Southeastern area is characterized by the presence of older vines (from 5 to 25 years old) and by the prevalence of sandstones and volcanic tuff. The soil is deeper and more fertile with less skeleton.
  - In the Western area there are younger vines (up to 6 years old) and the soil is less deep, less fertile with prevailing skeleton and lower temperatures.
- In these draining soils, the plants will not suffer from water stagnation in the rainy years. Additionally, in the dry years, the roots are encouraged to penetrate deeply into the soil finding water and nutrients.

Production Process

- The grapes are picked, pressed and destemmed.
- Fermentation takes place in steel tanks vats at a controlled temperature with maceration that lasts 25 days and daily pump-overs. Using an ancient technique, some bunches are left whole in the fermenting must and not destemmed. This allows a fuller and more rounded body due to the increase of the total extract and an enhanced aromatic potential.
- The wine is left in steel tanks for 3 months and the malolactic fermentation is performed. The wine thus becomes smoother and develops more complex aromas.

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> The wine is then naturally cold stabilized and aged in Slavonian oak casks for about 3 years. A part of the mass is aged in 5-hectoliter tonneaux, while another part ages in bigger barrels with a capacity of 15-25 hectoliters. Both the contact with the wood and the oxygenation of the wine are more intense in tonneaux of a smaller size. In the bigger barrels, the wine undergoes a more delicate aging process, characterized by a lower transfer of substances from the wood. All of these variables (different sites, soils and microclimates, different ages of the vines, different capacity of the barrels) lead to a complex, structured, elegant wine of great longevity.
> According to the current regulations, Brunello can put on the market after the fifth year following the harvest.

Organoleptic Characteristics:
Color and Appearance: Intense ruby red with garnet tinges.
Bouquet: Clear, characteristic, intense and persistent: hints of berries and violet, of musk, spices and aromatic wood, notes of vanilla and jam, balsamic aromas.
Taste: Dry, warm, well-structured, robust, complex and soft, with elegant tannins perfectly balanced with the alcohol content, pleasant and persistent aftertaste.

Chemical Characteristics:
ABV: 14%
Sugar, g/l: <2
Total Acidity, g/l: 5,00-6,50

Serving Temperature: 16-18 °C
Serving Suggestions: Brunello di Montalcino is a meditation wine. It is perfect with game (boar and pheasant in particular), red meat, entrecôte, mushrooms, white truffle and mature cheeses.

Enjoy it within: 5 years.



Recommended Glass: Balloon.

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POS MATERIAL

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Awards

Gold Medal - Asia Wine Trophy - KR (2026) - vtg 2020

Platinum Medal - Decanter World Wine Awards - UK (2026) vtg.2020

92/100 - Falstaff Trophy Brunello di Montalcino - IT (2026) - VTG 2021

17,5/20 Excellent - Weinwisser - DE (2025) - VTG 2020

Gran Gold Medal - Mundus Vini - DE (2025) VTG 2019

Best in Show - Mundus Vini - DE (2025) VTG 2019

Rosso - The WH Spirits Awards - IT (2024) - VTG 2019

94/100 - James Suckling - USA (2024) - VTG 2018

Gold Medal (for Packaging) - Spiritz Selection Awards - IND (2023) - VTG 2018

Gold Medal (for Liquid) - Spiritz Selection Awards - IND (2023) - VTG 2018

Gold Winner - India Wine Awards - IND (2023)

Gold Medal - Mundus Vini - DE (2022)

Gold Medal - Mundus Vini - DE (2021)

Best Italy Red - Korea Wine Challenge - KR (2019)

93/100 Points - James Suckling.com - USA (2018) - VTG 2013

Silver Medal - IWSC International Wine & Spirit Competition - UK (2017) - VTG 2012

Gold Medal - IWC International Wine Challenge - UK (2017) - VTG 2012

Bronze Medal - DWWA Decanter World Wine Awards - UK (2017) - VTG 2012

16/20 Points - Walter Speller, Jancis Robinson.com UK (2016) - VTG 2010

Gold Medal - Gilbert & Gaillard International Competition - France (2016) - VTG 2011

Silver Medal - Concours Mondial de Bruxelles - Belgium (2016) - VTG 2011

92/100 Points - James Suckling.com - USA (2016) - VTG 2011

Outstanding / 95 points - Decanter Magazine - UK (2015) - VTG 2010

Silver Medal - Decanter World Wine Awards - UK (2015) - VTG 2010

Gold Medal - Festivin Caraquet - Canada (2015) - VTG 2009

89/100 Points - Wine Enthusiast - USA (2015) - VTG 2010

88/100 Points - The Wine Advocate - USA (2015) - VTG 2010

94/100 Points - James Suckling.com - USA (2015) - VTG 2010

15/20 Points - Jancis Robinson.com - UK (2015) - VTG 2010

Gold 90+ Medal - Gilbert & Gaillard - France (2014) - VTG 2009

Gold Medal - Mundusvini ISW Award - Germany (2013) - VTG 2008

Silver Medal - Decanter World Wine Awards - UK (2013) - VTG 2007

3 sterne - Prowein Premium Select Wine Challenge - Germany (2012) - VTG 2006

Bronze Medal - Decanter World Wine Awards - UK (2012) - VTG 2006

Bronze Medal - International Wine & Spirit Competition - HK (2010) - VTG 2005

Silver Medal - International Wine & Spirit Competition Best Match food and wine category - HK(2010) - VTG 2005

Silver Award "Best in Class" International Wine & Spirit Competition - UK (2009) - VTG 2003

Silver Medal - Mundusvini ISW Award - Germany (2009) - VTG 2003

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