Campo alle Noci
Brunello di Montalcino DOCG Annata 2016

The special location enables the production of an exceptional, very elegant Brunello, from Sangiovese Grosso grapes picked by hand with great care. Considerable importance is given by the fact that the cellar is located adjacent to the vineyards, this allows little time intervening between harvesting and crushing avoiding any unwanted early fermentation and grapes breaking due to transportation. Its main characteristics, in particular the distinctively intense fragrance, the prompt and harmonious roundness of tannins, and the long aftertaste, are the result of the particular position and noteworthy microclimate of the vineyards.

Seasonal conditions: Vintage, evaluated by the Consortium of Brunello with 5 stars. Rainy spring, not very hot summer, characterized by high variations between day and night temperatures which continued also in autumn with very high temperatures during day time and cool temperature at night. This thermal excursion helped the grapes reach the right level of acidity, colour and perfume.

Production area: Montalcino.
Age of vineyards: 15 to 35 years.
Vine density: 5,000 vines/ha.
Soil composition: Galestro (marl).
Exposure: South-West.
Altitude: from 350 to 500 metres a/s/l.
Grapes: 100% Sangiovese grosso.
Vine training: spurred cordon.
Harvest: beginning of October; hand picked in crates.
Wine making: pre-maceration at a temperature of 12°C (53°F) for 8 days; fermentation at 28°C (82°F) in temperature controlled steel tanks; caps punched down with automatic hydraulic rakes system.
Ageing: in Slavonian oak barrels from 30 - 60 to 100 hl capacity for 30 months.
Bottle refining: at least 4 months.

Characteristics:
Colour: intense ruby red
Nose: fine, ample, red fruits with notes of flowering grapes, and lavender
Palate: dry but soft, full bodied, velvety tannins, very persistent and capable for a long ageing
Longevity: 25 years

Food matches:
Red, roasted meat, seasoned cheese and truffles.
Meditation wine.

Serving temperature: 18°C