



# Verbena

## Brunello di Montalcino

ITALY, TUSCANY, BRUNELLO DI MONTALCINO D.O.C.G.

RED



### WINERY OVERVIEW

Situated in the green countryside, among the vineyards, olive groves and gentle hills that form the backdrop in this peaceful corner of the world, is the Verbena farm holiday complex. You can walk around the family farm to have a closer look at country life; to see the vineyards and olive groves and appreciate the loving and painstaking care paid to them.

The farm was established in 1985 with just 5 acres of producing vineyards. The first wines sold were the 1987 Rosso and Brunello. The farm is divided into two parts: the vineyards surrounding the farm have a north-east exposure and benefit from a cool climate which gives the grapes an intense fragrance. The other half of the land owned by the farm is in Castelnuovo dell'Abate. Here the exposure is south-easterly and the climate is warmer, giving the grapes a high alcohol content. All the land is located on hilly ground at a medium altitude, and the vines are trained on runners.

The winery was first run by Assunta Pascucci and Clara Brigidi, the mother and aunt of the present-day owner, until 1999 when son and nephew Luca Nannetti took the helm. The whole family continues to work alongside Luca today, and together they have created the right balance between innovation and tradition.

Owner Luca Nannetti works in the vineyards and is guided in the winery by winemaker Paolo Caciorgna. Luca's wife Elena manages the marketing side of the business, but Elena was no stranger to the vines when she met Luca. Her grandfather's 2.5-acre plot of Sangiovese produces one of Montalcino's prized Brunellos, 'Le Pope.' The Le Pope vineyard is located at the highest point of the Montalcino hill about 636 meters above sea level and has belonged to Elena's family since the early seventies. Back then, such high elevation was not considered a typical position for growing grapes in the region. Today, the vineyard plot and 'Le Pope' wine is considered a jewel amongst the Montalcino wine district with its uniquely cooler microclimate, allowing for a slow maturation, perfect acidity and ideal pH balance.

Elena and Luca produce beautiful Brunello and olive oil on the Verbena farm. Together they are also raising two daughters, and their eldest, Martina, recently joined the family business. Martina studied for 5 years to achieve a degree in Viticulture and winemaking. She then furthered her training with an Enotecnico degree specializing in winemaking. Martina worked harvests at three wineries to gain additional experience, and she is now part of the winemaking team alongside her father, Luca, and Paolo.

### VARIETALS

Sangiovese

### ABV

15%

### AVAILABLE SIZES (L)

0.750

### SCORES & RATINGS

- |    |                      |
|----|----------------------|
| 92 | JAMES SUCKLING, 2012 |
| 96 | JAMES SUCKLING, 2016 |
| 94 | JAMES SUCKLING, 2015 |



### VINEYARD

Two parts: Montalcino vineyards surrounding the farm with northeast exposure where climate is coolest, and the other half in Castelnuovo dell'Abate with southeast exposure and warmer climate. Both areas on hilly, medium altitude.

### VITICULTURE

HECTARES OF VINEYARD: 6 hectares

PLANTING DENSITY: 4500 stocks of selected clones per hectare

### VINIFICATION

A period of aging in oak vats and a lengthy period of fining in the bottle.

### AGING

Monolactic fermentation in barriques, two year in oak vats followed by one year in the bottle