

CAPRILI®



## AdAlberto Brunello di Montalcino DOP 2018

**Denomination:** Brunello di Montalcino  
DOCG/DOP menzione «Riserva»

**Grape variety:** 100 % Sangiovese grosso.

**Soil:** clay, with a good presence of stones.

**Altitude:** 320 m asl

**Vineyard:** vigna Madre planted in 1965.

**Growing system:** Guyot Tuscan variation  
named also known as capovolto toscano.

**The vintage:** the 2018 vintage was a year  
characterized by freshness and flavor. The  
result is a transparent wine that seem to be  
immediately ready and at the same time  
reveals that will last for long time. A  
normal vintage with a few too many rain  
events but which still guaranteed a great  
Riserva over the years.



**Vinification:** Fermentation happens  
without the addition of external yeast, we  
only let the natural yeast to do their  
fermentation themselves. We keep the  
temperature between 26 and 28°C  
maximum and the following maceration is  
of about 10 days in stainless tanks.

**Aging:** 30 months in Slavonian oak casks  
by 40 HL.

**Tasting notes:** intense ruby red with  
garnet reflections, balsamic herbs and  
liquorice on the nose release all the  
expressiveness of Sangiovese. Full-bodied  
with a great persistence in the mouth as  
only our AdAlberto can have.

**Bottles produced:** 5.000 – 750 mL / 90 –  
1,5 L, 12 – 3 L, 5 – 5 L

Analytical parameters	
Alcohol	15,00 % vol.
Total acidity	6,00 g/L
Volatile acidity	0,61 g/L
Dry extract	31,2 g/L
pH	3,34

### WASTE SORTING

GREEN  
BOTTLE



GL  
GLASS

CORK



FOR  
CORK

CAPSULE



C/ALU  
ALUMINUM

BOX



PAP  
PAPER

WAVY HIVE



PAP  
PAPER

TISSUE



PAP  
PAPER