

CAPRILI®



AdAlberto Brunello di Montalcino DOP 2019

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 2019 vintage will certainly be remembered for the abundance and high quality of all the grapes we had in the vineyard. Until 2019 there were only the 1990 vintage and the 2006 vintage with a very high quality of all the grapes. Healthy grapes that reached perfect ripeness between the second and third week of September and a sunny growing and ripening season interspersed with regular rains.



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.

Ageing: 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	15,26 % vol.
Total acidity	5,60 g/L
Volatile acidity	0,60 g/L
Dry extract	29,6 g/L
pH	3,45