

CAPRILI®



Brunello di Montalcino DOP 2021

Denomination: Brunello di Montalcino
DOCG/DOP

Grape variety: 100 % Sangiovese grosso.

Soil: clay, with a good presence of stones

Altitude: 320-340 m slm

Vineyard: from 40 to 15 years old

Growing system: Runner

The vintage: Vintage marked by a spring frost that reduced yields and delayed the vegetative cycle. The summer was one of the driest of the past thirty years, with high temperatures but good diurnal temperature variation. Harvest was short and early, with healthy grapes that were particularly concentrated.



Vinification: Fermentation happens without the addition of external yeast. We keep the temperature between 26 and 28 °C maximum. Maceration is of about 10 days in stanstell tanks.

Ageing: 30 months in Slavonian Oak casks by 30, 40 and 60 HL.

Tasting notes: intense ruby red with garnet reflections, scents of violet and lavender, tannins well integrated and silky, refreshing acidity that enhances the minerality of the terroir.

Bottles produced: 48.600– 750 mL / 300 – 1,5 L.

Analytical parameters	
Alcohol	14,43 % vol.
Total acidity	6,04 g/L
Volatile acidity	0,59 g/L
Dry extract	29,2 g/L
pH	3,36