



FERRERO

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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BRUNELLO DI MONTALCINO – DOCG

Production area: Montalcino (Siena), Sant'Angelo in Colle. Hilly lands at about 250m above sea level.

Vineyard: The soil is rich in clay and has low fertility. Spacing: 2,40 x 0,90 m (4'600 vines / ha).

Weather conditions: Two clearly different moments: until mid August perfect growing conditions, with average temperatures and good rainfalls. The second half of August we have been hit by an extraordinary heat wave. Only thanks to the good clay content in the soil, that slowly released the last drops of stored water, we were able to pick very concentrated grapes full of vigour.

Grapes: Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches, on September 14. Yield of 54 q/ha.

Vinification: Fermentation on the skins for 16 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks of 80 hl.

Ageing: A total of 4 years: 2 years in 2 Allier oak casks of 30 and 21 hl (plus a 5hl tonneau), bottled on May 16, 2014 and then refined in bottle in a temperature controlled storage room.

Tasting notes:

Color: Deep ruby red of great intensity.

Bouquet: Rich and complex. The hot end of summer has given to the Sangiovese fruit an exotic charm, in perfect balance with the intriguing oak.

Taste: The important tannic structure is enveloped in a voluptuous body, framed by the spicy richness of the oak. The long aftertaste is harmonic and gives sensations of warmth and nobility.

Analytical Data:

Alcohol:	15.3%	Total acidity:	5.4 g/l
Dry extract:	32.0 g/l	Volatile acidity:	0.61 g/l
Total SO ₂ :	78 mg/l	Free SO ₂ :	19 mg/l
Ashes:	3.15 g/l	pH:	3.45

Serve in wide glasses at 18°C

Production of vintage 2011: 6'530 bottles and 300 Magnums.