



*le Potazzine*  
MONTALCINO

**BRUNELLO DI MONTALCINO**  
**2019**

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

**PRODUCTION AREA:** Two distinct vineyard plots owned by the company: Le Prata, facing south-west at an altitude above sea level of 507 meters and La Torre with a south-east exposure at 420 asl., which, after being fermented and aged individually, come to the bottle in a single solution.

**GRAPES USED:** 100% Sangiovese certified organic

**TRAINING SYSTEM:** guyot

**PLANT DENSITY:** 5952 vines / ha.

**YIELD PER HECTARE:** 55/60 quintals

**PHILOSOPHY:** always ambassadors of the Montalcino tradition, aimed at reflecting the elegance of the pure Sangiovese, through long spontaneous fermentations, that in 2019 lasted 42 days, carried out only by our native yeasts, without the control of temperature. Then the wine is aged for 40 months in big 30/50 hl barrels in Slavonian oak. Not filtered.

**WEATHER CONDITIONS:** 2019 vintage is considered a very variable year from a climatic point of view. The first half of spring was warmer and drier than the seasonal average, while May was marked by frequent rains that made possible the accumulation of a good water reserve in view of what turned out to be a very hot summer. The peculiar temperature range of our vineyards, the well distributed rains and the perfect conditions during the harvest have led to an excellent ripening of the grapes.

**ALCOHOL CONTENT:** 14,00%

**TASTING NOTES :** From a vintage that has been almost exemplary in many aspects, the result is of a palate that reveals a remarkable concentration creating a balance to the nose between ripe fruits, cherry and bergamot. The finish is fresh, harmonious, balanced and very graceful. Distinguished by its elegant and traditional style, this Brunello offers a particularly refined reading of the 2019 vintage.

**AVAILABLE FORMATS:** 0.75 l. – 1.5 l. – 3 l. - 5 l.



**TENUTA LE POTAZZINE**

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