

BRUNELLO DI MONTALCINO DOCG VIGNA DEL SUOLO 2018





HARVEST: First 2 weeks of October

VINIFICATION:

Cryomaceration for about four days, followed by fermentation and maceration in cement tanks for three weeks. Malolactic in concrete.

AGING:

12 months in 12 hl ovoid French oak casks and 12 months in Slavonian oak barrels. Bottling in April and May, following the most auspicious lunar phases. Long aging in bottle.

ALCOHOL CONTENT: 14.5% by vol.

BOTTLES PRODUCED: 4552

TASTING NOTES:

Extremely complex nose with fruity notes and the typical floral notes of Vigna del Suolo: dog rose, violet and orange blossom. On the palate the tannic texture is extremely fine and silky with salty tannins and great persistence.

TEAM:

Bernardino Sani A.D. & Enologo

Francesco Monari Agronomo & COO

Roberto Caporossi Internal Winemaker

Margherita Mascagni Export manager

DENOMINATION: Brunello di Montalcino DOCG

GRAPE VARIETIES: 100% Sangiovese

SOIL:

Marl, ancient clays with high limestone concentration

ALTIMETRY: Between 280 and 310 meters above sea

> level VINEYARDS:

55 years old

TRAINING SYSTEM: Spurred cordon, organic farming, limited production per vine

VINTAGE:

The 2018 vintage began with average winter temperatures. Later in February/ March we experienced a few frost and snow waves. Spring started with a fairly mild April, rains were circumscribed, and in May we had substantial rains. After a warm and dry June, we had a drop in temperatures in mid-July with some scattered hailstorms that caused a delay in the phenological stages of the vines, and full veraison had to wait until the end of July. In the early days of September, a north wind ensured good cluster concentration and absence of serious secondary diseases, allowing the grapes to ripen well until harvest. The harvest period was characterized by good weather and mild temperatures.

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