

BRUNELLO DI MONTALCINO DOCG VINTAGE 2015

This wine is the fruit of the collaboration with a small family owned winery, very close to the Biondi Santi "Il Greppo". The cellar is located along the road that connects Montalcino to the magnificent Sant'Antimo Abbey in Castelnuovo dell'Abate. Montalcino owes almost everything to its forest including the name "Monte Ilcinus" (Mount Ilcinus) and its coat of arms (a holm oak on six reddish mountains). The name is mentioned in the manuscript as sub Mont Lucinii in 814, Montalcino in 1181 and Monte Ilcino in 1214.

Grape variety: Sangiovese Grosso 100 %

Vineyards: Selection by east Montalcino vineyards, altitude from 480 to 560 mslm

TASTING NOTES *Enticing scents suggesting wild red berry, forest floor, rose and a whiff of new leather delicately waft out of the glass. It is ethereal, displaying sour cherry, pomegranate and a hint of white pepper set against racy acidity and taut, refined tannins. Some may find this soft and delicate but if you like, wines with finesse and restraint, you will love it once it reaches full maturity. Drink after 2023.*

Service temperature: 18° C. Food pairing: wild boar salami, deer *ragù*, *Tartare* and *Chianina carpaccio* with truffle, blue cheese, roasted lamb, *peposo* (black pepper stew), gamay meat in *dolceforte* sauce.

WINE MAKING AND AGING

Harvesting method: Manual in small crates. Immediate destemming and soft pressing. Aging: 30 months (minimum 24 months) in 25/32 hectolitre Slavonia and Allier oak barrels, with ageing in bottles for at least 8 months.

VINTAGE 2015 ★ ★ ★ ★ ★

"2015 is a historic vintage for Brunello di Montalcino, which no one should miss. The wines show impressive precision in their vivid fruits, in their elegant tannins, in their freshness and acidity, despite their great maturity and richness, characteristics that make them one of the most interesting vintages for years". James Suckling

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