



EMPSON & CO.
Experience Italy in a Wine glass



Brunello di Montalcino DOCG

The grapes for this artfully made Brunello are carefully harvested and selected by hand before and after destemming. Fermentation takes place in stainless steel tanks with an initial short period of cold maceration on the skins for about 15-20 hours. This is followed by up to 20 days of maceration at a higher controlled temperature. The wine matures in oak for approximately 24 months, and after bottling the wine is aged in Castello Romitorio's temperature-controlled cellars for an additional 12 months before release.

Wine exported to: Canada

Most recent awards

WINE SPECTATOR: 95

IAN D'AGATA: 100

VINOUS: 96

WINE ADVOCATE: 96

JAMES SUCKLING: 98 and #28 of Top 100 Wines of Italy 2023

KERIN O'KEEFE: 100

JEBDUNNUCK.COM: 94

GAMBERO ROSSO: Tre Bicchieri

WINE ENTHUSIAST: 92

DECANTER: 94



Winemaking and Aging

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|-----------------------------------|---------------------|
| Grape Varieties: | 100% Sangiovese |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | Up to about 20 days |
| Type of yeast: | Cultivated |
| Fermentation temperature: | Below 20 °C (68 °F) |
| Maceration technique: | Cold maceration |
| Length of maceration: | Up to about 20 days |
| Malolactic fermentation: | Yes |
| Aging containers: | Oak barrels |
| Type of oak: | French |
| Bottling period: | June |
| Aging before bottling: | 24 months |
| Aging in bottle: | 12 months |
| Closure: | Cork |



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| Organic: | In conversion |
| Vineyard location: | Montalcino |
| Vineyard size: | About 8 hectares |
| Soil composition: | Clay, marl, schist |
| Vine training: | Spurred Cordon |
| Altitude: | 300-500 meters above the sea level |
| Vine density: | 4,000-5,500 vines per hectare |
| Exposure: | Northwestern |
| Years planted: | 1989-2011 |
| Time of harvest: | Late September |
| Total yearly production (in bottles): | 30,000 |

Tasting Notes and Food Pairings

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| Tasting notes: | Bold, beautiful, an explosion of fruit, with the hallmark elegance of the hills. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | Braised or grilled meats, game, aged cheese. |
| Aging potential: | Up to 20 years |
| Alcohol: | 14.5% |
| Winemaker: | Carlo Ferrini and Stefano Martini |