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

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

🍷 Vineyard

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

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