

It literally clings to the slopes between two hills up from the old marble quarry to the town of Castelnuovo sheltered from the wind. The few bunches of grapes produced by these heroic vines are extremely high in sugar content and very rich in polyphenols and extracts. The wine from this vineyard is warm and velvety, of a great character and fullness but mostly of an extraordinary concentration.



Classification	Brunello di Montalcino D.O.C.G.
Vintage	2021
Vineyards location	South /East 350 meters above the sea level
Grape variety	100% Sangiovese Grosso (Brunello)
Training system	spurred cordon
Vines average age	25 years
Cultivation practices	Intense pruning, production limited to very few bunches per plant (50ql/ha), harvested by hand and selection of grapes on selection table
Vinification process	Soft pressing of grapes, temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions
Alcohol content	14,5%
Ageing	Minimum 24 months in Slavonian oak barrels of 50 HL
Bottle ageing	8 months before release
Annual production	6.450 bottles
Ageing potential	Over 20 years
Bottle type	600 gr bordeaux
Colour	Intense ruby red tending to garnet
Perfume	Crushed stone, wilted violets, black currants, balsam herbs and worn leather
Flavour	Rich and suave, and then suddenly slender and poised, yet always potent, with masses of red and black berries that penetrate deeply. full of balanced pleasures, as salty minerals, licorice and tart blackberries linger incredibly long under an air of violet florals
Food pairing	Red meats, game or aged cheeses. How to serve: keep the bottle upright and at room temperature for at least 24 hours, uncork it an hour before and serve it decanted in the carafe