

CANTINA DI
MONTALCINO



**BRUNELLO
Di MONTALCINO**
4Q RISERVA

cantinadimontalcino.it

4Q BRUNELLO RISERVA 2018

CLASSIFICATION

DOCG

VINTAGE

2018

CLIMATE

The weather pattern in vintage 2018 saw an early season made difficult by late frosts, although recovery was afforded by a mild and wet spring. Frequent rains and good temperatures in May enabled a successful vegetative phase, followed by a summer with temperatures in line with seasonal averages. Harvesting took place as normal from the second half of September, with grapes that were well ripened and healthy from a phytosanitary point of view.

WINEMAKING AND AGING

Gently crushed. Fermentation in stainless steel tanks for 25-30 days at a controlled temperature of 24°C. Once racked, malolactic fermentation continues in steel. After the second fermentation, the wine is transferred to 5500-liter oak barrels for at least two years. During this period, the best batches are selected to become Brunello Riserva. After cellar aging the wine is bottled and can be sold after six months.

TASTING NOTES

Clear, brilliant ruby red. Rich aromas of dark fruit such as blackberry and blueberry, especially black cherry and spicy balsamic notes. A wine with a warm, full-bodied, complex, elegant, intense and persistent palate.

FOOD PAIRINGS

A wine for great occasions, it accompanies mixed roasts, braised meats, game, sharp and mature cheeses. A serving temperature of about 18°C is recommended.

HISTORICAL DATA

Cantina di Montalcino is located about 35 km from Siena, right opposite the hilltop village of the same name, surrounded by meadows, olive groves and the beautiful vineyards of Val di Cava. Cantina di Montalcino is one of 14 signature/designer wineries in Tuscany, and in 2000 it became part of the Toscana Wine Architecture circuit. A unique architectural project, it is both imposing and modern, evoking traditions, forms and perceptions linked to historical Brunello di Montalcino wine production processes. Founded in 1970 by a small group of local producers as the only cooperative winery in the area, in recent years it initiated a process of restructuring and modernization until it finally left behind its cooperative profile and became the property of the Prosit group. Today it is a winery to which about 40 local grape growers confer their grapes, which come from all 4 quadrants of the municipality of Montalcino. Each quadrant differs in terms of pedoclimatic characteristics, thus guaranteeing maximum product quality and extending for a total surface area of 90 hectares of vineyards dedicated to the production of Sangiovese. Cantina di Montalcino's current range of wines is composed of Rosso di Montalcino, Brunello di Montalcino and a Riserva wine.

AWARDS

