



BRUNELLO DI MONTALCINO DOCG VINTAGE 2011

Grapes	Sangiovese
Production area	Montalcino - Loc. Castelnuovo dell'Abate
Vineyard name	Poggio al Sole; Pian Bossolino
Surface in Ha	7
Exposure	South (P.S.); South-East (P.B.)
Altitude (meter)	150 (P.S.); 350 (P.B.)
Type of soil	Tuff – clay (P.S.); galestro (P.B.)
Cultivation system	Spurred cordon
Cultivation density in plants per Ha	7.000
Grape yield of each plant in kg.	0,6
Date of harvest	August 28 (P.S.) ; September 17 (P.B.)
Type of fermentation vats	Slavonian oak casks
Fermentation temperature	25 °C maximum
Fermentation and maceration time	17 days
Operations during maceration	Pump over and delestage
Type of yeasts	Selected
Type and capacity of ageing casks	French oak 5 hl, 30% new
Ageing time	24 months in wood, 6 months in steel before bottling
Number of bottles produced	17.000

