



BRUNELLO DI MONTALCINO DOCG RISERVA 2019



VARIETY

Sangiovese Grosso 100 %



TOTAL hectares

3,00 Ha

POSITION

North East/East

TRAINING SYSTEM

Spurred Cordon / Guyot

DENSITY

5.000 Vines /Ha



HARVEST

Harvested exclusively by hand at the beginning of October

FERMENTATION

In stainless steel tanks

AGEING

48 months in 15HL and 20HL
Slavonian and French oak barrels

AVERAGE ALTITUDE

350 m.a.s.l.

SOIL COMPOSITION

Mostly Marl

YEAR PLANTED

1989

YIELD

55 Q/ Ha

VINIFICATION

Manual selection of the bunches, destemming in machine, and soft pressing of the grapes. 28-30 days of maceration on the skins.

FERMENTATION TEMPERATURE

28°C

MALOLACTIC FERMENTATION

Entirely done in stainless steel tanks



Alcohol by Volume

14,60 %

Acidity

6,20 g/l

Residual Sugar

0,50 g/l

Total Dry Extract

32,30 g/l



The 2019 vintage was undeniably characterized by high temperatures despite the decidedly unsettled start of the season. The frigid onset of winter eventually turned into milder temperatures which lead to an early budbreak even though the lack of rain slowed down plant growth. Only in May, with its below average temperatures, was there heavy rainfall. The situation changed significantly at the beginning of June when the temperatures drastically changed into fair weather and high temperatures, which characterized the entire summer. In the month of August, sporadic rainfall helped replenish the water reserves. Suitable temperatures until the harvesttime allowed for a good ripening of the grapes. For us, this vintage is a symbol of richness and strength.



Intense ruby red in colour with marked garnet highlights. On the nose, intense with complex notes of red fruits accompanied by spicy notes of cloves, nutmeg, tobacco enriched with fragrant amaretto biscuits and an underlying sanguine hint. Strong but perfectly balanced, rich, and velvety, extremely long and deep at the same time.



Pairs well with the complexity and sophistication of traditional meat dishes. It is recommended to serve at 18°-20° and to open a few hours before drinking

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