

# Brunello di Montalcino 2015

CAPANNA, TUSCANY, ITALY



## HARVEST & VINTAGE NOTES

The 2015 Brunello di Montalcino is 100% Sangiovese that is carefully selected from Capanna's oldest vineyards. The vines are planted in clay & limestone soils, at an elevation of between 270m to 300m.

Grapes are harvested from Sept. 21st-Oct. 5th, then macerated with the skins on in truncated cone-shaped Slavonian oak vats for 25-30 days at a controlled temperatures, where alcoholic fermentation takes place. Spontaneous malolactic fermentation takes place in the same vats.

The wine is aged in the same Slavonian oak casks for about 34-38 months; followed by aging in bottles for at least 6 months. No additions are made, aside from sulphites, and the wine is filtered, but not fined. Bottled in early September of 2018, and released in January, 2020.

The final wine is a deep ruby red color with garnet hues. The bouquet is ethereal, with notes of red fruit and vanilla. The harmonious palate shows excellent tannicity and structure, with a very persistent finish.



**JAMESSUCKLING.COM**

*JS, www.jamessuckling.com, Nov., 2019*



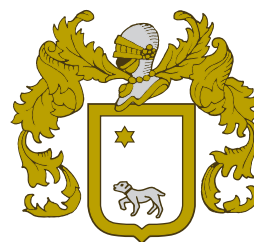
**vinous**

*Ian D'Agata, Vinous, 2019*



**Wine Spectator**

*BS, Wine Spectator, June, 2020*



# CAPANNA

CERTIFICATION: DOCG

WINEMAKERS: Paolo Vagaggini

GRAPES: 100% Sangiovese

VINE AGE: over 15 years

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.5 g/L

RESIDUAL SUGAR: 0.5 g/L

TOTAL SULPHUR: 64 mg/L

PACK SIZE: 12 x 750ml

