

# Brunello di Montalcino Riserva 2015

CAPANNA, TUSCANY, ITALY



## HARVEST & VINTAGE NOTES

The 2015 Brunello di Montalcino Riserva 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 by hand, then destemmed to be followed by skin contact fermentation, in Slavonian oak vats for 22-25 days at a controlled temperatures. After the drawing off, malolactic fermentation takes place into the same vats.

The wine is aged in the same Slavonian oak casks for about 42 months; followed by aging in bottles until its release in January, 2021.

The Brunello demonstrates an excellent interpretation. Montosoli area, a wine characterized by a floral nose of geranium, alcohol-infused cherries, ending on the notes of cinnamon. The final wine is juicy and taut mouth, with salty tannins. A balsamic and fruity taste finish.



**Gardini**  
**Notes.com**  
THE WINE KILLERS

*GardiniNotes.com, Oct., 2020*



**JAMES SUCKLING.COM**

*JS, www.jamessuckling.com, Nov., 2020*



**Robert Parker**  
WINE ADVOCATE

*ML, Wine Advocate, Nov., 2020*



**WINE ENTHUSIAST**  
MAGAZINE

*Wine Enthusiast, Mar., 2021*



CERTIFICATION: DOCG

WINEMAKERS: Paolo Vagaggini

GRAPES: 100% Sangiovese

VINE AGE: 30-35 years

ALCOHOL: 14.6%

TOTAL ACIDITY: 6 g/L

RESIDUAL SUGAR: 0.6 g/L

TOTAL EXTRACT: 31.3 mg/L

PACK SIZE: 6 x 750ml

