

Brunello di Montalcino 2014

CAPANNA, TUSCANY, ITALY



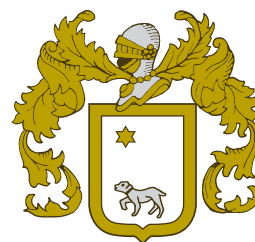
HARVEST & VINTAGE NOTES

The 2014 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 September 21st-October 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 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.



CAPANNA

CERTIFICATION: DOCG

WINEMAKERS: Paolo Vagaggini

GRAPES: 100% Sangiovese

VINE AGE: over 15 years

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.9 g/L

RESIDUAL SUGAR: .8 g/L

TOTAL SULPHUR: 78 mg/L

PACK SIZE: 12 x 750ml



Robert Parker
WINE ADVOCATE

ML, Wine Advocate, February, 2019

