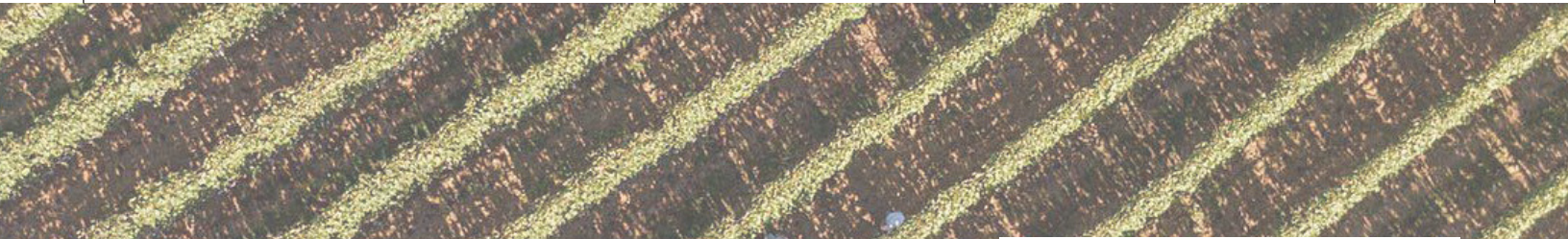




2016 BRUNELLO DI MONTALCINO RISERVA

DOCG * MONTALCINO * TUSCANY, ITALY



The Capanna farm, owned by the Cencioni family since 1957, is situated in the Montosoli area, to the north of Montalcino. It was founded by Giuseppe Cencioni and, with help of his sons Benito and Franco, it became one of the first farms established in the modern period of Brunello. They started bottling their own wines in the 1960's and after Brunello di Montalcino was granted DOC status in 1966, Giuseppe became one of the 25 founders of the Consorzio del Vino Brunello di Montalcino.

The Riserva is produced with a careful hand selection of the very best Sangiovese from the oldest vineyards.

VITICULTURE/VINIFICATION

Ideal summer for maturation of the Sangiovese after the beginning of June rainfall, July and August have been warm months with great drops in temperature overnight while played in favor of the acidity. The night-time temperature range remained significant, with monthly average temperatures below 15°C/59°F. Alcoholic fermentation with skin maceration lasts over 40 days at a controlled temperature and spontaneous malolactic fermentation, both in truncated cone-shaped Slavonian oak vats.

TASTING NOTES

Aromas of black currant, with touches of carob and toasted dried fruit, with a nice trace of gardenia at the end. Dense and tense with brackish tannins and the return of undergrowth and small fruits.

TECHNICAL INFORMATION

VARIETALS:	Sangiovese
ALC:	15%
RS:	.5 g/L
TOTAL ACIDITY:	6.2 g/L
TOTAL SULPHUR:	72 mg/L

SCORES

110 points, Gardinnotes.com, 2021

94 points, Decanter, 2022

93 points, Wine Spectator, 2021

