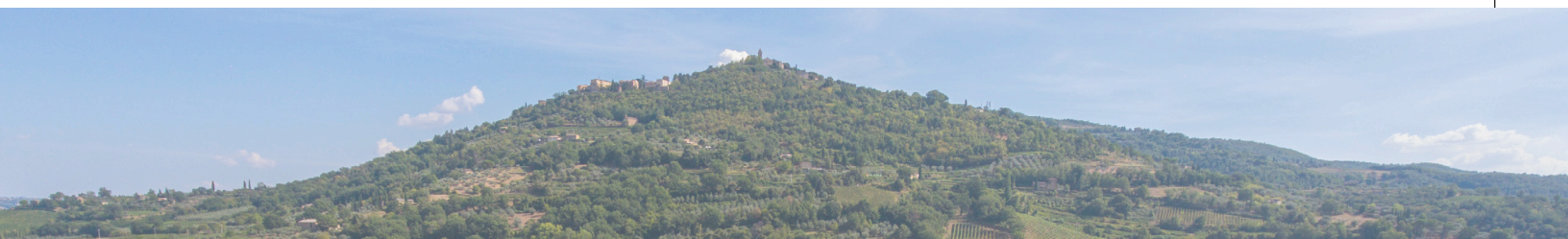




2017

# BRUNELLO DI MONTALCINO

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.

## VITICULTURE/VINIFICATION

Pretty dry year starting from Winter 2016, September started with needed rainfalls. The combination of the two factors - moderate temperatures and rainfall - prevented the risk of the grapes ripening too fast in the final stages allowing a gradual but above all balanced stabilisation of the anthocyanins and aromas. Vines are 13 years old. Alcoholic fermentation with skin maceration lasts 30 days at a controlled temperature, and spontaneous malolactic fermentation occurs both in truncated cone-shaped Slavonian oak vats. These barrels are used for about 15 years. Wine is then aged in bottles for at least 6 months after.

## TASTING NOTES

Nose of red currant, with touches of undergrowth and nutmeg, with a nice hint of juniper at the end. It has an excellent density, salty tannins and a fruity balsamic finish.

## TECHNICAL INFORMATION

VARIETALS:	100% Sangiovese
ALC:	15%
RS:	.5 g/L
TOTAL ACIDITY:	5.9 g/L
TOTAL SULPHUR:	78 mg/L

## SCORES

