

new collection of Italian wines  
from some of the country's most loved wine regions  
made by its leading winemakers (*enologi*)  
using mainly indigenous but also international grape varieties  
released in very small numbers

BRUNELLO di MONTALCINO DOCG  
2015  
BY VAGAGGINI

GRAPE VARIETY	REGION	COMUNE	VINEYARD PARCEL
Sangiovese 100%	Toscana	Montalcino (SI)	Vigna Monsignore
VINEYARD PARCEL SIZE	ALTITUDE	SOIL	EXPOSURE
0.5 hectare	320 metres	Clay mix, very rich in skeleton	East
AGE OF VINES	VINE DENSITY	TRAINING	HARVESTING/SORTING
20 years	6,000 per hectare	Monolateral spurred cordon	Manual
PRESSING	MACERATION	FERMENTATION	AGEING
Soft pressing	21 days, with skins, cap submerged	Soft extraction, only punch-downs, max. 28°C (oak casks, 25HL)	30 months in <i>tonneaux</i> (French oak, 50% new)
PRODUCTION	ABV	pH	RS
1,300 bottles	14%	3.50	1.2 g/l
TA	VA	TSO <sub>2</sub>	FSO <sub>2</sub>
6.40 g/l	0.51 g/l	110 mg/l	16 mg/l