



ARGIANO  
CANTINA DAL 1580

# BRUNELLO DI MONTALCINO DOCG 2018

**DENOMINATION:**

Brunello di Montalcino DOCG

**VINEYARDS:**

100% Sangiovese

**SOIL:**

Marl, ancient clays with a high limestone concentration

**ALTIMETRY:**

Between 280 and 310 meters above sea level

**VINEYARDS:**

55 to 12 years old

**TRAINING SYSTEM:**

Spurred cordon and guyot, organic farming, limited yield per vine

**VINTAGE:**

The 2018 vintage began with average winter temperatures, later in February/ March we saw some frost and snow waves. Spring started with a fairly mild April, rainfall was circumscribed, and in May we had substantial rainfall. After a warm and dry June, we had a drop in temperatures in mid-July with some scattered hailstorms that caused a delay in the phenological stages of the vines, and full veraison had to wait until the end of July. In the early days of September, a north wind ensured good cluster concentration and absence of serious secondary diseases, allowing the grapes to ripen well until harvest. The harvest period was characterized by good weather and mild temperatures.

**HARVEST:**

Early October

**VINIFICATION:**

Pre-fermentation cold maceration for about four days, followed by fermentation in steel and natural cement tanks at controlled temperature below 26 degrees for a total of 3 weeks. Malolactic fermentation in concrete.

**AGING:**

About 30 months in Slavonian and French oak barrels of different capacities (10/15/30/50 hl). Bottling in April and May following the most auspicious lunar phases. Long aging in bottle.

**ALCOHOLIC GRADE:**

14% vol.

**TASTING NOTES:**

Fresh, complex and fruity nose with balsamic and meaty end notes. In the mouth it is very vertical with strong but silky and well blended tannins and a distinct sapidity that makes it very gastronomic.

**TEAM:**

Bernardino Sani  
*A.D. & Enologo*

Francesco Monari  
*Agronomo & COO*

Roberto Caporossi  
*Internal Winemaker*

Margherita Mascagni  
*Export manager*



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