



## BRUNELLO DI MONTALCINO docg OFELIO 2021



### VARIETY

Sangiovese Grosso 100 %



### TOTAL HECTARES

1,20 Ha

### POSITION

North East/East

### TRAINING SYSTEM

Spurred Cordon / Guyot

### DENSITY

4.600 Vines /Ha

### AVERAGE ALTITUDE

350 m.a.s.l.

### SOIL COMPOSITION

Marl and clay.

### YEAR PLANTED

1988

### YIELD

55 Q/ Ha



### HARVEST

Harvested exclusively by hand by expert personnel around the end of September.

### FERMENTATION

In stainless steel tanks.

### AGEING

About 40 months in 15 HL Slavonian oak barrels.

### VINIFICATION

Manual selection of the bunches, destemming in machine, and soft pressing of the grapes. 15 - 18 days of maceration on the skins.

### FERMENTATION TEMPERATURE

28°C

### MALOLACTIC FERMENTATION

Entirely done in stainless steel tanks.



### Alcohol by Volumel

15,06 %

### Acidity

6,30 g/l

### Residual Sugar

33,00 g/l

### Total Dry Extract

<0,50 g/l



The 2021 vintage started with a mild winter, which led to an early bud break. This was followed by a cool spring with lower-than-average temperatures, which delayed vegetative growth. At the beginning of April, temperatures dropped sharply, increasing the risk of late frosts. After this period, the growing season developed fairly regularly. Flowering occurred in early June amid favorable conditions. Summer was marked by an extended absence of rainfall and moderately high temperatures. Notable thermal excursions beginning in late August favored the gradual and complete ripening of the grapes. September was characterized by stable weather, good ventilation, and little to no significant rainfall. The grapes were fully ripe by mid-September. This enabled us to harvest healthy, well-balanced grapes.



Deep, intense ruby red color with garnet highlights. Clear and with a bright appearance. On the nose, notes of red fruits, cherry and blood orange emerge, along with spicy hints of cloves and tobacco. Succulent on the palate, offering balsamic undertones and great length. Its tannic structure ensures potential for long ageing. A wine that embodies the tradition, passion and experience of those who make it.



Pairs well with traditional dishes of red meat and game. It is recommended to serve it at 18° and to open it 2 hours before tasting.

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