



BRUNELLO DI MONTALCINO DOCG 2003

Classification	Brunello di Montalcino DOCG
Composition	The soil is characterized by the presence of sandstone, layers of clay and galestro, a typical Tuscan stone. The microclimate in this area is strongly influenced by the sea with hot, dry summers and continuous winds which reduce humidity. The richness of the galestro stone in the soil gives the wine its unique aroma, complexity and structure.
Origin	Brunello di Montalcino of Castiglion del Bosco comes from a careful selection of vineyards located in the Capanna area, approximately 350 meters above sea level, on the southern side of the property.
Grape Variety	100% Sangiovese
Training System & Average Yield	Cordon Trained, Spur Pruned - 60 quintals/Ha
Vinification	The grapes are hand picked during the first two weeks of October. After the grapes are manually selected, they are destemmed and lightly pressed in a crusher. The alcoholic fermentation is carried out in stainless steel tanks for about 10 days at a temperature of 28°C, followed by a maceration of the skin for another 6-8 days.
Aging	After the malolactic fermentation, Brunello di Montalcino is transferred into french oak barriques (50% new and 50% of second usage). The aging takes place for 24 months, the minimum time required by law. Once the vintage has been bottled, it continues the aging process for another 24 months before being released to the market.
Alcohol	14% vol.
Total Acidity	5,65 g/l
Dry Extract	32,40 g/l
pH	3,38
Tasting Notes	It is a wine with great personality. Ruby red with garnet reflections, the vintage has a rich and intense nose with notes of small red berries. On the palate, it is harmonious and persistent.
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