

expressions of Italy's most fascinating wine regions and grape varieties  
made by the country's leading winemakers (*enologi*)  
in their favourite vineyards  
released in very small numbers

BRUNELLO di MONTALCINO DOCG  
2015  
by Vagaggini

GRAPE VARIETY Sangiovese 100%	REGION Toscana	COMUNE Montalcino (SI)	VINEYARD PARCEL Vigna Monsignore
VINEYARD PARCEL SIZE 0.5 hectare	ALTITUDE 320 metres	SOIL Clay mix, very rich in skeleton	EXPOSURE East
AGE OF VINES 20 years	VINE DENSITY 6,000 per hectare	TRAINING Monolateral spurred cordon	HARVESTING/SORTING Manual
PRESSING Soft pressing, destemmed grapes	MACERATION 21 days, with skins, cap submerged	FERMENTATION Soft extraction, only punch-downs, max. 28°C, on the fine lees (oak casks, cone-shaped, 25HL, 5 years old)	AGEING 30 months in tonneaux (French oak, 50% new and 50% 2-3 years old)
PRODUCTION 1,300 bottles	ABV 14%	pH 3.50	RS 1.2 g/l
TA 6.40 g/l	VA 0.51 g/l	TSO <sub>2</sub> 110 mg/l	FSO <sub>2</sub> 16 mg/l