

SUADELA

COLLEZIONE DEGLI ENOLOGI

BRUNELLO di MONTALCINO DOCG
2015
by Vagaggini

Sangiovese from a small parcel (*Vigna Monsignore*, 0.50 hectare) in the heart of Montalcino. Mixed soils consisting of both clay and chalk, with vines in easterly exposure – giving great balance between the warmer south and cooler northern side, allowing for a slow ripening of the fruit.

Long maceration with gentle punch downs during alcoholic fermentation at maximum 28 degrees Celsius, in traditional 25 hectoliter oak casks. After that maturation for 30 months in French *tonneaux*, of which half new, and a further 36 months of maturation in bottle. The resulting wine shows great concentration, elegance and finely grained tannins.

Deep, ruby colour with tui  tinges. A restrained bouquet of black fruits and savoury herbs and spices, with floral undertones, and hints of toast and caramel. On the palate, a rich mouthfeel and full body, with lots of black cherry, raspberry, toast, mocha, nutmeg, spices and firm yet fine-grained tannins. Freshness and a long, concentrated finish. An exceptional wine that is ready to drink but which will develop in bottle until at least 2034.