



2011

Il Quercione

Brunello di Montalcino Riserva Docg

VINTAGE FEATURES

Mild and rainy end of winter and anticipated spring with temperatures above seasonal average. Generous rainfalls at the end of May and beginning of June assured a good supply of water to the vines; high temperatures during summer allowed a perfect ripening of grapes ensuring an excellent harvest as for quality; quantities instead suffered a reduction of 10% compared to previous years.

VINEYARD LOCATION

Il Quercione vineyard of Campogiovanni Estate (Montalcino-Siena)

SOIL PROFILE

Medium textured, largely silt and sand with some clay, resting on sandstone and calcareous marl

TRAINING SYSTEM

Spur-pruned cordon

GRAPES

Sangiovese 100%

HARVEST

3 October

VINIFICATION & MATURATION

Twenty-five day maceration at 30°C, followed by malolactic fermentation and a 24-month maturation in 500-litre French oak tonneaux and a further 36 months in the bottle.

BOTTLES PRODUCED

7.000

SERVING TEMPERATURE

18 ° C

ALCOHOL

15,5% Vol

CELLARING

more than 20

years

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGAR inf 0,5 g/l



TASTING NOTES & PAIRINGS Very deep ruby; releases remarkably emphatic fragrances of ripe berry fruit, spice, cocoa powder, and tanned leather. Very full in the mouth, lean in character but with warm alcohol and ripe, juicy tannins. Ideal partner to mixed grills, game, dishes with mushrooms or truffles, and aged cheeses.



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VINTAGE FEATURES

Optimal climate conditions, good rainfall in spring, hot and dry summer with regular temperatures. The weather was ideal in September with pleasant temperatures during the day and fresh during the night. The maturation evolved perfectly.

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TRAINING SYSTEM

Spur –pruned cordon

GRAPES

Sangiovese 100%

HARVEST

3 October

VINIFICATION & MATURATION

Twenty-five day maceration at 30°C, followed by malolactic fermentation and a 24-month maturation in 500-litre French oak tonneaux and a further 36 months in the bottle.

BOTTLES PRODUCED

6.000

SERVING TEMPERATURE

18 ° C

ALCOHOL

16% Vol

CELLARING

more than 20

years

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGAR inf 0,5 g/l



TASTING NOTES & PAIRINGS Very deep ruby; releases remarkably emphatic fragrances of ripe berry fruit, spice, cocoa powder, and tanned leather. Very full in the mouth, lean in character but with warm alcohol and ripe, juicy tannins. Ideal partner to mixed grills, game, dishes with mushrooms or truffles, and aged cheeses.