



Brunello di Montalcino

Riserva Mercatale

2017

The Riserva is produced only in the best vintages from our best grapes, therefore the production is limited.

Vineyards North - East side of Montalcino Hill, 300 mt above sea level. Medium texture soils rich in clay, marine fossils and, in the highest part, Alberese (weathered sandstone).

Fermentation Natural fermentation with indigenous yeasts (14 days alcohol fermentation). For the first week or 10 days of the fermentation there are made 4 times per day (every 6 hours) pumping over.

Maceration on the skins 50 days of maceration.

Wine aging 55 months in a single large (33HL capacity) oak barrel, and then at least 12 months of bottle aging.

Alcohol 14.5%

Sustainability Vineyard cultivated following the organic agriculture principles. Sexual confusion method to prevent the spreading of the vine moth. Use of organic humus, sowing and green manure to improve the soil quality. In all of our working premises we have a plastic free approach.

Vine Training system Spur pruned cordon for old vines and guyot for the newest parts.

Vintage 2017

Appellation DOCG

Grapes 100% Sangiovese

Harvest Hand harvested between late September and early October 2017.

Tasting Notes On the nose clear notes of dark berries and cherries, violet, sweet spices and balsamic ending . On the palate elegant rich and perfectly balanced , salty tannins and long persistence.

Food pairings Juicy red meat, game meat, hard cheese.

Service Temperature 18°C