

CROCEDIMEZZO



ESTATE

# BRUNELLO DI MONTALCINO D.O.C.G. 1997 RISERVA

## - TASTING NOTES -

We have always considered every single bottle of any vintage of our Brunello di Montalcino so precious that it did not need to be doubled up with a Riserva. With the 1997 vintage, known as the vintage "of the century", we realised at once that we could make an exception so we began a period of ageing in wood with this purpose in mind, in order to create a unique wine to be tasted on the most important occasions of life.

We produced only 2000 bottles of Brunello di Montalcino 1997 Riserva which were aged for 3 years and decanted every 6 months into new Slavonian oak barrels from which the wine received the best that could be offered. In the following year of ageing, prescribed by the regulations for Riserva, it lay for 6 months in new 225 lt barriques of HT Allier wood and for 6 months in the bottle.

Only a wine of great structure and balance could undergo such an arduous process and come through not only winning but magnificently enhanced by its components. The tannins and aromas, already so harmonious and pleasing, were rendered even more noble by an extra year of ageing. The wine transmits sensations and perceptions that give a clearer understanding of our territory and the particularly sensitive claim that in it, they can detect the perfumes and colours of our hill.

Wine Technician	P.A. Roberto Nannetti
Enologist	Dr. Paolo Vagaggini
Vinification	selected grapes undergo fermentation at a controlled temperature for 22 days
Colour	very intense ruby red with slight tendency to garnet which is accentuated with ageing
Bouquet	extraordinary. Very intense tannins, hints of vanilla and licorice and strong spicy notes
Taste	dry, soft and harmonious. This wine is both complex and persistent. The structure is strong with prevailing tannic notes
Alcohol by volume	13.5%
Production area	east slopes of Montalcino
Altitude	480 metres above sea level
Ageing	36 metres in 25 Hl Slavonian and Allier oak barrels and 6 months in 225 lt. Allier barriques
Bottle ageing	6 months
Service temperature	20°C
Food pairings	red meats, grilled meats, game and mature cheese. Ideal for convivial occasions and meditative moments shared with friends
Availability	Bordeaux 0,75 lt. and Magnum 1,5 lt. bottles