

CROCEDIMEZZO



ESTATE

BRUNELLO DI MONTALCINO D.O.C.G. 2000

- TASTING NOTES -

2000 at last!!! This extraordinary vintage gave our vines a chance to illustrate the way in which terroir and microclimate combine each year in an unique manner, creating marked taste sensations and bouquet that clearly corroborate each particular combination of these two elements.

A dry and torrid August resulted in a high level of alcohol and a less distinctive colour than usual.

The work in the cellar, which, with Sangiovese grapes is particularly important in order to extract the best from each harvest, was not difficult and the final result will give wine lovers a very pleasant wine to put in the cellar and enjoy after a good period of bottle ageing.

The powerful alcoholic component is immediately evident on the nose and provides a forewarning of the strong structure, characterised by very pronounced tannins that are individual to this harvest and place 2000 high in the ranks of great quality vintages.

Wine Technician	P.A. Roberto Nannetti
Enologist	Dr. Paolo Vagaggini
Grape Varietal	100% Sangiovese Grosso
Yield per hectare	8.000 kg
Vinification	our best grapes undergo fermentation at a controlled temperature for 18 days.
Colour	intense ruby red
Bouquet	notes of spice, jam, grass and leather
Taste	persistent and well-balanced. Great structure and softness is tempered with characteristic and pronounced tannins
Alcohol by volume	14%
Production area	East slopes of Montalcino
Altitude of vineyards	480 metres above sea level
Ageing	48 months in Slavonian oak barrels and 32 - 25 HL Allier barrels

Bottled since 21 september 2004