

CROCEDIMEZZO



ESTATE

# BRUNELLO DI MONTALCINO D.O.C.G. 2001

## - TASTING NOTES -

The new millennium had a great start with the 2001 vintage. The climate was stable which allowed the grapes to ripen gradually.

A prolonged fermentation in the cellar complemented the work we did throughout the year in the vineyards. The ensuing wine sustained a long period of ageing in medium sized barrels (25 and 32 HL) as tradition dictates.

The strong structure is characterised by pronounced tannins and reveals all the potential of this vintage. It bodes well for further improvement in the bottle.

Wine Technician	P.A. Roberto Nannetti
Enologist	Dr. Paolo Vagaggini
Grape Varietal	100% Sangiovese Grosso
Yield per hectare	8.000 kg
Vinification	the grapes destined for the production of Brunello are fermented at a controlled temperature for 21 days.
Colour	intense ruby red
Bouquet	pleasantly fresh with strong notes of vanilla and fruits of the forest
Taste	excellent and very persistent. The wine is full bodied with a strong tannic structure.
Alcohol by volume	13.5%
Production area	East slopes of Montalcino
Altitude	480 metres above sea level
Ageing	36 months in Slavonian and Allier oak barrels
Bottle ageing	more than 6 months