

CROCEDIMEZZO



ESTATE

BRUNELLO DI MONTALCINO D.O.C.G. 2003

- TASTING NOTES -

Great Vintage for CROCEDIMEZZO! The hottest summer in decades has caused many problems from water stress, but fresh soils which characterize our vineyards and their continuous surface processing has enabled us to use the moisture present during the night and mainly, has allowed us to bring a product in the cellar of extreme quality.

The strong structure, characterized by noble and very pronounced tannins, reveals the full potential of vintage 2003 and foreshadows a major predisposition to long periods of ageing in bottle.

The period of refinement in the cellar, performed in the traditional way, using Slavonia oak barrels and medium size Allier (25 and 32 hectolitres), has enhanced the enormous quality and has gave an already excellent product a further honour and refinement. Truly a vintage to taste immediately but also "to forget" in the cellar.

Wine Technician	P.A. Roberto Nannetti
Enologist	Dr. Paolo Vagaggini
Grape Varietal	100% Sangiovese Grosso, resa per HA. Q.li 80
Vinification	the grapes destined for the production of Brunello are fermented at a controlled temperature for 21 days.
Colour	very intense ruby red
Bouquet	of great intensity, with call backs of fruits of forest and jam.
Taste	very persistent and coherent with the great structure, with an important tannic structure.
Alcohol by volume	14,0 grades.
Production area	Montalcino, East region, "Banditelli" vineyard (altitude mt. 480 above sea level).
Ageing	36 months in Slavonian and Allier oak barrels.
Bottle ageing	more than 6 months
Service temperature	18/20°C
Food pairings	important roasted, grilled meats, wild game, mature cheese and ideal at the end of the meal to the delight of friends.