

CROCEDIMEZZO



ESTATE

BRUNELLO DI MONTALCINO D.O.C.G. 2004

- TASTING NOTES -

The extraordinary vintage 2004 of the CROCEDIMEZZO Brunello, owing to the particular vocation of this Estate inspired by a close respect for tradition, will be an occasion for tasting a wine of admirable quality evoking distant memories closely tied to the territory. Excellent weather conditions with the right alternating of sun and rain, together with a diminished production per hectare, enabled us to take to the winery perfect grapes that produced a wine of great structure, characterized by highly pronounced and complex tannins.

The period of aging in the cellar, that took place in a traditional manner, with the use of Slavonian and Allier oak barrels of medium dimensions (25 and 32 hectolitres), enhanced its exceptional quality.

A vintage to be kept in the cellar to enjoy without rush.

Wine Technician	P.A. Roberto Nannetti
Enologist	Dr. Paolo Vagaggini
Variety	100% Sangiovese Grosso, yield per HA. Q.li 70.
Vinification	pure at a controlled temperature for 21 days.
Colour	intense ruby red
Scent	spicy, complex and powerful.
Taste	confirms the aromatic potency and a great completeness of taste coming from its extraordinary structure.
Alcoholic content	14,0 degrees.
Production area	Montalcino, Eastern side, "Banditelli" vineyard, altitude mt. 480 above sea level.
Ageing	36 months in Slavonian and Allier oak barrels.
Ageing in bottle	no less than 6 months
Tasting temperature	18/20°C
Accompaniments	to suggest accompaniments for this wine seem inadequate and limiting. Our aficionado clients will be able to taste and enjoy its qualities both at meals and after.