



# Vigna Marrucheto

Brunello di Montalcino DOCG

## 2017

### VARIETY

Sangiovese from three plots of the Marrucheto vineyard (10 ha), planted in 2009

### DESCRIPTION

In the spring, temperatures were in the norm, and the growing season had a regular start. April and May, which were mild with very little rain, were followed initially by a temperate summer without rain. From July onwards, there was a gradual rise in temperatures, peaking in the second half of August, resulting in an acceleration of ripening times, that, however, realigned with the period, thanks to the rainfall at the beginning of September. The harvest took place in optimal conditions, giving us a Sangiovese at the peak of its expression.

Intense ruby red color, sweet and elegant on the nose. The sensory complexity is highlighted by traits of cinnamon and black pepper that evolve into fruity notes of morello cherries. Full-bodied, vibrant and wide on the palate, with good acidity. Soft, well-honed tannins with a balanced and clearly persistent finish.

It accompanies very complex, flavorful and structured dishes, enriched by high quality ingredients. It is excellent also on its own as a meditation wine.

### TECHNICAL NOTES



*Soil:* area marked by deposits of marine origin with coarse, well rounded pebbles, light brown in color, immersed in a yellowish, at times brown-reddish, sandy matrix. In the area, there are also well delimited areas with brown-yellowish clay sand.



*Trellising System:* spurred cordon – Banfi alberello  
*Vine Density:* 4,167 vines/ha.  
*Hectar Yield:* 60 q/ha.



*Fermentation:* at controlled temperature (25-30° C) in Horizon steel and French oak hybrid tanks  
*Aging:* in 60 and 90 hl French oak barrels for 30 months at least



*Alcohol:* 16%



*Suggested serving temperature:* 16-18°C



*First vintage produced:* 2016



AVAILABLE FORMATS:  
0,75 l. - 1,5 l