



# Vigna Marrucheto

Brunello di Montalcino DOCG

## 2019

### VARIETY

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

### DESCRIPTION

The growing season of the 2019 vintage was characterized by an extraordinary cold in the months of April and May which delay the vegetative development, which was subsequently recovered, thanks to a hot and dry period. The sunny months of August and September allowed an optimal ripening of the grapes. 2019 is a harvest characterized by a high quality and intense territorial personality that gave us very structured and flavor wines.

Intense ruby red in colour, the nose is powerful and rich, showing great freshness and vitality. Sensory complexity is evident in the rich, fruity profile of red fruit notes such as blackberry and ripe cherry that combine with Mediterranean hints of carob and figs. Spicy notes of counter pepper and bay leaves emerge on the finish. The body is full, the tannins silky and well integrated. The harmonious and balanced finish makes this wine unique and with great personality.

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:* 15%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2016



AVAILABLE FORMATS:  
0,75 l - 1,5 l - 3l

BOTTLES PRODUCED:  
18.000