



# Vigna Marrucheto

Brunello di Montalcino DOCG

## 2021

### VARIETY

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

### DESCRIPTION

After a mild and relatively dry winter, the growing season began at the usual time for the Tuscan area. On April 8th, a late frost with temperatures below 4°C affected the lower and middle zones of the Montalcino vineyards, damaging the buds, significantly delaying vegetative growth, and reducing yields by about 10–15% at harvest time. Spring and June saw little rainfall and mild temperatures; from mid-July, temperatures began to rise but never reached scorching levels. August and all of September were very warm, with little rain and constant southern winds.

Ruby red tending toward garnet, the nose is powerful and rich. Its sensory complexity is expressed through a deep, fruity profile with notes of red fruits such as blackberry and ripe cherry, combined with Mediterranean hints of carob and figs. The finish reveals spicy nuances of white pepper and bay leaf. The body is full, with silky, well-integrated tannins. The harmonious and balanced finish makes this wine unique and full of character.

It pairs beautifully with dishes of great complexity, aromatic depth, and structure, enhanced by high-quality ingredients; it is also excellent enjoyed 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:* 15,5%



*Suggested serving temperature :* 16–18°C



*First vintage produced:* 2016



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

BOTTLES PRODUCED:  
11.276