



FAMIGLIA
Cotarella

LE MACIOCHE BRUNELLO DI MONTALCINO 2021

GRAPE VARIETY:

SANGIOVESE GROSSO 100%

AREA OF PRODUCTION:

MONTALCINO

SURFACE AREA OF THE VINEYARD:

3.5 HECTARES

ALTITUDE:

450 METERS ABOVE SEA LEVEL

SOIL:

RICH IN ROCKS AND LIMESTONE,
LOW IN FERTILITY

FARMING SYSTEM:

GUYOT

VINE DENSITY:

3.000 per hectare

HARVEST:

MANUAL



BRUNELLO DI MONTALCINO DOCG

PRODUCTION PER HECTARE:

70 q.li

AVERAGE AGE OF VINES:

OVER 25 YEARS

HARVEST TIME:

LAST WEEK OF SEPTEMBER, FIRST DAYS
OF OCTOBER

AGING:

24 MONTHS IN OVAL BARRELS

REFINEMENT:

12 MONTHS IN BOTTLE

ALCOHOL:

14,70%

TOTAL ACIDITY:

5,30 GR/L

DRY EXTRACT:

29 GR/L

HARVEST AND VINIFICATION

The grapes were hand-harvested and quickly brought to the cellar to maintain their integrity and fragrance. Following destemming, the berries underwent a particularly rigorous selection process, ensuring that only the healthiest, highest-quality fruit was sent for vinification. Alcoholic fermentation was then carried out at a controlled temperature, with an extraction strategy carefully focused on achieving tannin texture and precision rather than power. After fermentation, the wine was matured for 24 months in 30 hl oval French oak barrels crafted by Grenier (Burgundy). This choice of cooperage was instrumental in promoting integration, verticality, and a true expression of the variety and the terroir.

TASTING NOTES

The wine presents an intense and brilliant ruby red color. The nose is exceptionally clean, offering notes of crisp red fruits and violet, underlined by nuances of red citrus and sweet tobacco. The palate is focused and deep, showcasing precise fruit, dense yet fine tannins, and a vibrant acidity that drives a long, savory, and harmonious finish.