

COTARELLA



TENUTA LE MACIOCHE
TOSCANA
LE MANIOCHE 2015

APPELLATION

BRUNELLO DI MONTALCINO DOCG

COMPOSITION

100% SANGIOVESE GROSSO

PRODUCTION AREA

South-East of Montalcino

ALTITUDE

8.6 ACRES

SOIL TYPE

Clay-rich with a good content of alluvial pebbles. Some blocks rich in Calcium & large rocks.

TRELLISING

Spur Cordon

AVERAGE AGE OF VINES

25 YEARS-OLD & GUYOT



Brunello di Montalcino Riserva DOCG

HARVEST

Hand harvested in 20 Kg boxes in October

FERMENTATION OVERVIEW

Grapes are crushed and destemmed then fermented in stainless steel & large open-top oak tanks for 14 days with regular pump-overs. Malolactic is performed in barrel.

BARREL AGING

In one oval 30 hl barrel for 40 months.

ALCOHOL

14.10 %

TOTAL ACIDITY

5.90 G/L

PH

3.44

AWARDS

93PT WINE ADVOCATE

2015 VINTAGE

2015 was a great vintage. The winter and spring precipitations, capable of guaranteeing the accumulation of good water reserves in the soil, alternated with sunny and windy days that allowed a rapid and homogeneous growth of the bunches in the months of May and June. A generally hot summer favored the regular development of the grapes. The north wind and the temperate climate of September allowed to conclude the ripening in an optimal way.

VITICULTURE AND VINIFICATION

Grapes are hand harvested and selected from specific vineyard rows known for their quality.

After this process grapes are destemmed and lightly crushed. Fermentation occurs in a tronco-conic wood vessel for 15-18 days at a temperature of 28° C. Punch downs occur once a day for first 10 days. After the Malolactic the wine is matured in one oval 30 hl barrel for 40 months. It is bottled and undergoes another 12 months period of further maturation before release

TASTING NOTES

Intense ruby red in color with garnet hues. On the nose aromas of lightly candied ripe red fruit like cherries and currants. Notes of leather, tobacco, coffee add complexity. Its palate is warm, complex with great balance between acidity and fruity profile. The finish offers excellent freshness with pleasant persistence.