



FAMIGLIA
Cotarella

LE MACIOCHE BRUNELLO DI MONTALCINO RISERVA 2020

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 RISERVA DOCG

PRODUCTION PER HECTARE:

60 Q.LI

AVERAGE AGE OF VINES:

OVER 25 YEARS

HARVEST TIME:

LAST WEEK OF SEPTEMBER

AGING:

24 MONTHS IN OVAL BARRELS

REFINEMENT:

24 MONTHS IN BOTTLE

ALCOHOL:

14,10%

TOTAL ACIDITY:

5,30 GR/L

DRY EXTRACT:

28,9 GR/L

HARVEST AND VINIFICATION

Harvesting was carried out by hand, with careful selection in the vineyard and rapid delivery to the cellar to preserve aromatic complexity and integrity. After destemming, the berries underwent a meticulous sorting process, ensuring only the finest and most structured fruit was destined for the Riserva. Alcoholic fermentation took place at controlled temperatures, with extraction techniques focused on depth and tannic texture rather than simple concentration. Following fermentation, the wine began a long refinement in large oak casks, chosen to accompany the slow evolution of the Sangiovese while fostering integration, complexity, and the full expression of Le Macioche's territorial character.

TASTING NOTES

Intense ruby red with garnet reflections. The nose opens with ripe forest fruits, black cherry, and dark plum, complemented by notes of dried violet, underbrush, fine tobacco, and sweet spices. On the palate, the wine is deep and enveloping, featuring precise, succulent fruit supported by dense yet velvety tannins and well-integrated freshness. The progression is broad and seamless, leading to a long, savory, and complex finish where dark fruit, balsamic herbs, and the earthy nuances typical of a Montalcino Riserva return.