

Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GRAPE VARIETY
Sangiovese.

PRODUCTION AREA
Montalcino, Castelnuovo dell'Abate.

VINEYARD SURFACE AREA
3.5 hectares.

EXPOSURE
South-east.

ALTITUDE
350 meters ASL.

SOIL
Galestro marl - Sandstone.

TRAINING SYSTEM
Spurred Cordon.

PLANTING DENSITY
3.333

YIELD PER VINE
1 kilo

HARVEST
25-30 September

WINEMAKING AND AGING

The vinification takes place in temperature controlled stainless steel tanks with native yeasts and a long maceration of 3-4 weeks followed by 30 months of aging in 500 liter french tonneaux of which 10% are new and the rest are 2nd and 3rd passage. It then undergoes further ageing for 8-12 months in large (65hl) Slavonian oak casks.

After natural clarification by decantation in stainless steel it is bottled and then rests for 4 months.

TOTAL PRODUCTION
16.000 - 20.000 bottles per year.



Tenuta Buon Tempo

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