

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

300-350 meters ASL.

SOIL

Galestro marl - Sandstone.

TRAINING SYSTEM

Spurred Cordon.

PLANTING DENSITY

3.333

YIELD PER VINE

1 kilo

HARVEST

15-25 September

WINEMAKING AND AGING

The vinification takes place in temperature controlled stainless steel tanks with native yeasts and a long maceration of four weeks.

Then the vast majority of the wines is aged for three years in large Slavonian oak casks (20-35 hl) and the rest in second passage French oak barrels.

After natural clarification by decantation in stainless steel it is bottled and then rests for a minimum of six months before release.

TOTAL PRODUCTION

16.000 - 20.000 bottles per year.



Tenuta Buon Tempo

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