

Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

p.56

The name "p.56" refers to the land registry plot of our oldest vineyard of around 25 year old vines.

The highest portion of the vineyard is where we selected the smallest bunches of the highest quality grapes passing through the vineyard numerous times looking for the perfect maturation, concentration and aromatic components of each grape needed for the selection.

Combined with gentle vinification in our cellar this wine shows great complexity, elegance and structure and will with time show the longevity that represents the best of our unique terroir in Castelnuovo dell'Abate. A terroir that generously. Gives us beautiful wine year after year.

GRAPE VARIETY
Sangiovese.

PRODUCTION AREA
Montalcino, Castelnuovo dell'Abate.

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 4 weeks followed by 40 months of aging in 500 liter french tonneaux of which 35% are new and the rest are 2nd and 3rd passage.

After natural clarification by decantation in stainless steel it is bottled and then rests for 6 months.

TOTAL PRODUCTION
6.000 - 7.000 bottles per year.



Tenuta Buon Tempo