

Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Oliveto p.56

The name "Oliveto p.56" refers to the land registry plot of our oldest vineyard of around 25 year and the name of the original farm dating back to the '40's.

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.

VINEYARD SURFACE AREA

1.5 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 six weeks followed by three years of aging in large Slavonian oak casks (20 and 35 hl).

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

TOTAL PRODUCTION

6.000 - 7.000 bottles per year.



Tenuta Buon Tempo

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