



FATTOI

VITICULTORI IN MONTALCINO

Fattoi Ofelio & figli Soc. Sempl. – Società agricola

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BRUNELLO DI MONTALCINO D.O.C.G.



Wine of remarkable structure, Fattoi's BRUNELLO DI MONTALCINO is produced at a low yield per hectare and left to age for more than three years in oak barrels before it is bottled and then released after five years in total from the harvest. "You might say that it was a touch old fashioned-but in the best sense of the word" that goes back to the humility and modest life traditional of this land. You can feel the land and nature in these wines.

Production area:	south side of Montalcino
Soil composition:	sands and clays plioceniche, excellent exposure
Climate:	Mediterranean with hot summers and winters not very cold, rains mostly in autumn and spring
Average annual production:	about 360 thousand kilos/ about 20 thousand lt
Average height of vineyards:	mt 350 above sea level
Vines per hectar:	4166
Training system:	cordone speronato
Percentage type of grape:	Sangiovese 100%
Yield grape hundred kilos/ha:	60%. Yield grape in wine 68%
Age of vineyards:	15 years
Wine-making:	harvest at the beginning of October, picked by hand and collect in large cases to bring to the cellar, pressing, fermentation in stainless steel tanks, temperature of fermentation from 25° to 28° C, soaking of 15-20 days, drawing from the vats and drip of dregs of pressed grapes, beginning of refination in stainless steel on March-May.
Ageing:	3 years in the oak casks of 40 Hl/45 Hl. in slavonian and french oak
Refination in bottle:	minimum 4 months

Characteristics of the wine

Colour:	the wine looks limpid, bright, intense red rubin coloured, with garnet red reflects
Taste:	elegant, harmonic, with long aromatic persistence, with balanced tannins and wrapping, end dry and persistent
Temperature to pour:	before serving it is advisable to bring the wine to room temperature around 18°-20°C uncorking the bottle a few hours beforehand
Dishes that fit good with it fit:	it ideally accompanies red meats, game, dishes with mushrooms and truffles, it fits good also with matured cheeses as Parmigiano Reggiano and Tuscan Pecorino
Way of preservation:	keep the bottle laid in fresh place, dark and dry
Lasting term:	long-ageing wine, is going to get better 5-6 years after his production, but it can also be kept for 10-12 years and more.