



SAN FILIPPO DEI COMUNALI

BRUNELLO DI MONTALCINO DOCG 2018

SAN FILIPPO

PRODUCTION AREA

The vineyard is located on the East side of Montalcino, at the attitude of 260/280 meters a.s.l.

North exposed, the soil is "Ruscinian and Villafranchian deposits" type, clayey soil with conglomerate and gravel deposits are of continental and lacustrine origin, reddish in colour.

GRAPE VARIETY

Sangiovese 100%

PLANTING DENSITY

4.500 plants/hectare

GRAPE YIELD PER HECTARE

6.000 kg of grapes

HARVEST

The grapes are handpicked at the beginning of October

VINIFICATION AND AGEING

The alcoholic fermentation is conducted in thermo-regulated stainless-steel vats, maceration times are: 2 days of cold maceration at 10°C then 10-12 days at 25-28 °C during and post fermentation. The malolactic fermentation took place in cement vats. Afterwards is aged for 24/28 months in 20-30 HL oak cask. Lastly, aging in bottle for 10 months.

BOTTLES PRODUCED

15.000

ALCOL

14%

SENSORY CHARACTERISTICS

The color is ruby red with a slight tendency to garnet. The perfume is intense and complex, spicy, with dominant notes of Amarena cherry. The olfactory phase continues on the palate. The flavor is full, harmonious and persistent, with dense and silky tannins.