



## Il Quercione

### Brunello di Montalcino Riserva Docg 2019



CAMPOGIOVANNI

Produced only in exceptional growing years, this Riserva is considered by San Felice to be the finest expression of its Campogiovanni terroir. Carefully selected clusters of Sangiovese Grosso from its 2.5-hectare Il Quercione vineyard yield a wine that effortlessly marries together depth, elegance, and authenticity of style, plus a remarkable capacity for lengthy ageing.

#### Vintage Profile

Winter 2019 was characterized by rains and snowfalls that allowed the deposit of water reserves; average spring temperatures favored an early april budbreak and high summer temperatures in June, July and August brought the grapes to perfect ripening. In general, the 2019 vintage has produced well balanced wines with an excellent aging potential.

#### Tasting Notes and Pairings

Very deep ruby red; releases remarkably emphatic fragrances of ripe berries, spice, cocoa powder, and tanned leather. Very full in the mouth, lean in character but with warm alcohol and ripe, juicy tannins. Ideal partner to mixed grills, game, dishes with mushrooms or truffles, and aged cheeses.

#### Vineyard Location Campogiovanni Estate (Montalcino, Siena)

#### Soil Profile

Medium textured, largely silt-sand with some clay, on sandstone and calcareous marl

#### Training System

Spur-pruned cordon

#### Grapes Sangiovese 100%

#### Harvest

7th October

#### Vinificazione e Affinamento

25-days maceration at 30°C, followed by malolactic fermentation and a 24-month maturation in 500-litre French oak tonneaux and a further 36 months in the bottle.

#### Bottles Produced 7.000

#### Serving Temperature 18 °C

#### Alcohol 15 % Vol

#### Cellaring 20 anni

#### Total Acidity 5,5 g/l

#### Residual Sugar 0,5 g/l

#### Size

