



Le viti del 1976

Brunello di Montalcino DOCG 2010



SAN FELICE

In the Campogiovanni estate there is a parcel of Sangiovese vines, planted in the 70s, that produces exceptional-quality grapes, which yield a wine of striking aromatic complexity, elegance and concentration. In a few outstanding growing years, we decided to produce from these vines a separate and limited edition of Brunello di Montalcino, which we called 'Le Viti del 1976'. The first vintage released is 2007, produced in few hundreds bottles, packed in elegant 3-bottle leather-clad wood boxes.

Vintage Profile

Optimal climate conditions, good rainfall in spring, hot and dry summer with regular temperatures. The weather was ideal in September with pleasant temperatures during the day and fresh during the night. The maturation evolved perfectly.

Tasting Notes

Intense garnet red color; perfumes of tea leaves, tobacco, cocoa and spices; on the palate it is enveloping, ample, rich in silky tannins with a final result of a long aromatic persistence.

Vineyard Location

Campogiovanni Estate (Montalcino, Siena); Vigna Alta and Lungostrada

Soil Profile

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

Training System

Spur-pruned cordon

Grapes

Sangiovese 100%

Harvest

First week of October

Vinification & Maturation

Twentyfive-day maceration at 28–30°C, and malolactic fermentation in steel.

Maturation for 36 months in 500 lt french oak followed by a further 12 months in the bottle.

Bottles Produced

1.200

Serving Temperature

18 °C

Alcohol

15,5% Vol

Cellaring

25 years

Total Acidity

5,5 g/l

Residual Sugar

0,7 g/l

Size

