



Le viti del 1976

Brunello di Montalcino DOCG 2011



CAMPOGIOVANNI

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

Mild and rainy winter end and an early spring by 10 days with temperatures above seasonal averages. Excellent rains at the end of May and beginning of June ensured good water reserves for the plants. The warm summer months led to the perfect ripening of the grapes, guaranteeing an excellent harvest in terms of quality with a reduction in quantity of about 10% compared to previous years.

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.

Grapes Sangiovese 100%

Training System
Spur-pruned cordon

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 18 years in the bottle.

Bottles Produced 1.200

Serving Temperature 18 °C

Alcohol 15,5% Vol

Cellaring 25 years

Total Acidity 6,0 g/l

Residual Sugar < 0,7 g/l

Size

