

ZODIAC - YEAR OF THE ROOSTER BRUNELLO DI MONTALCINO RISERVA 2010 - LIMITED EDITION

Zodiac is a Brunello di Montalcino Cru from the finest vineyard in the Capanna area, which measures less than one hectare at the highest elevation (450 meters) and with a fantastic exposure.

With an aroma of complex bouquet, and a never-ending evolution, this wine is a bright ruby red Sangiovese. It begins with a rich and wide blend of red wild berries and plum, that eventually opens to tertiary aromas with enveloping, balsamic and mineral notes. The prosperity of soft and velvety tannins results in a very long persistency and stunning elegance. It is a full bodied wine with very good structure that will allow long aging.



Appellation: Brunello di Montalcino Riserva DOCG

Growing year: A spring characterized by cool temperature and many rainfalls brought a delay in the budding but also a powerful vegetative growth. A warm summer balanced the growing year, but still there was a 10 day delay on the average. This lead to a very good ripeness of the grapes that showed great tannic structure but also elegance and harmony. A fantastic vintage with a great potential of ageing.

Grapes: Sangiovese 100%

Harvest period: Mid-October

Soil profile: Presence of clay shale and marl (Galestro)

Elevation: 450 metres

Training system: Guyot

Vineyard density: 4.500 vines/ha

Vineyard yield: 40 q/ha

Vinification: 18 days in steel tanks, at a temperature

of 28°C.

Maturation: 36 months in barriques 300 year old oak

trees from the famous Tronçais forest

Production: 688 btls 1.5 L bottles format and 8

bottles of 5L