

CORDELLA

MONTALCINO



BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Renowned the world over, CORDELLA Brunello DI MONTALCINO DOCG is produced in the 120 hectares Family Estate since 1972, Hand cared vineyards, best exposure make of CORDELLA the favourite wine for Brunello di Montalcino lovers.



Municipality of Production

Historical borders of the Municipality of Montalcino (Siena, Tuscany)

Grape Variety

100% Sangiovese Grosso so called in Montalcino "Brunello"

Aspect

Southern – East slope of Montalcino hill

Altitude (a.s.l.)

250 – 300 m

Soil

Mid-hill, compact and deep bluish grey calcareous marls and soft stone. Rich in trace minerals

Training system

Hand trained vine breeding. Vineyard pattern 3 mt x 90 cm, spurred cordon spurs. Perfect ventilation according to best Farming practices

Age of the vineyards

25-35 years

Plant Density

3800 plants

Cropping level per hectare

65 ql grapes

Processing

Hand selection in the vineyards, selection of the bunches, selection on the grape beans, destemming, soft crushing cryomaceration, maceration in special vinification vats, indigenous selected yeasts

Vinification

CCryomaceration, maceration in special shaped and performing vinification in stainless steel vats, indigenous yeasts selected by the University of Florence

(DNA Sangiovese Project year 2007 run by Consorzio del Brunello di Montalcino)

Maturation

12 months in first quality 25 hl Allier wood oak barrels, 4 months in the bottle for refining

Alcohol by volume

14.5% - 15% (based on the vintage)

Acidity

5.50 g/l

Sugars (Reducers)

0.3 – 0.5 g/l

Net dry extract

35 g/l

Released on the market

1st January of the year following the harvest

Characteristics

Limpid, brilliant with a bright garnet colour. Intense ruby red tending towards garnet as it ages, characteristic intense perfume, persistent, ample, ethereal dry, warm, tannic, robust and harmonious. Scents of undergrowth, perfumed wood, berries, vanilla and Jam. Elegant and harmonious body, vigorous, racy with a lengthy aromatic persistence

Serving Temperature

18 - 20° C in wide mouth crystal glasses

Recommended pairing

Excellent with roasts, game, aged cheeses. Meditation wine

Packaging

Higher Bordolese shaped bottle, aluminium capsule, first quality TCA and TCB free certified natural corks
