
CASTELLO TRICERCHI BRUNELLO DI MONTALCINO



Region: Montalcino, Tuscany

Appellation: Brunello di Montalcino DOCG

Grapes: 100% Sangiovese grosso

Farming: Organic

Age of vines: Planted in 1995

Vineyards: Blend of Vigna del Velo with calcareous clay soils, Vigna del Castello with limestone soils, and Vigna dei Cipressi with prevalent clay/limestone soils

Altitude & Aspect: 290 M, West/NW facing exposure

Typical Harvest Time: Early October

Maceration & Fermentation: 30-day maceration, fermentation in stainless steel with indigenous yeasts

Aging: 30 months in Slavonian oak, 8 months in bottle

Production: 17,000 bottles annually

Notes from Oliver:

The Castello Tricerchi was built in 1441, and is still owned by the the Squarcia family, who built it. It is in the far north of the Brunello di Montalcino appellation, very close to Altesino Tommaso Squarcia, a young scion of the family, has made it his mission to perfect the wines of the Castello; in co-operation with Maurizio Castelli, the great Sangiovese winemaking expert, he has decided to use completely traditional winemaking methods to allow the vineyards to fully express themselves.

Bright garnet color; aroma and flavor of red fruits (cherry, wild strawberry), herbs, new leather, and a hint of beef stock. Flavors carry on through the palate, middling structure, some Assam tea tannins, not bitter but chewy. This is perfect with red meats; I find the texture of wines made like this, with long macerations, relatively drinkable on release but this will certainly improve for 10-15 years.