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## PADELLETTI BRUNELLO DI MONTALCINO RISERVA

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**Region:** Tuscany, Italy

**Appellation:** Brunello di Montalcino DOC

**Grapes:** 100% Sangiovese

**Farming:** Practicing organic

**Age of vines:** Planted between 1970 and 1980

**Altitude, Aspect, & Soil Type:** 430 M, NE Facing, clay/sandstone/limestone

**Typical Harvest Time:** Late September through early October

**Maceration & Fermentation:** 27 days maceration, controlled low temperature fermentation in cement with selected yeasts

**Aging:** 36 months in large oak barrel, 7 months in bottle

**Finishing:** 10 micron paper filtration, no fining or cold stabilization

**Production:** 3,200 bottles annually

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### Notes from Oliver:

In her excellent book 'Brunello di Montalcino,' Kerin O'Keefe writes 'In Montalcino, there are traditionalists and there is Padelletti. This is one of Montalcino's oldest families; documents demonstrate they already had vineyards in 1570... Her vines...are located at the family's Rigaccini podere to the northeast of the town, at the foot of Montalcino's hill.'

This is the kind of wine that made Brunello famous in the first place. A distinctive, complex, deeply flavorful red wine with the fresh sourness of Sangiovese shot through it. Hints of roast meat and salt plum. A big wine but the tannins are not at all bitter, a great example of clean traditional winemaking. Will age beautifully for a number of years if you can resist popping it open to pair with Rib-eye today...