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## SALICUTTI BRUNELLO DI MONTALCINO

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**Region:** Tuscany, Italy

**Appellation:** Brunello di Montalcino DOCG

**Grapes:** 100% Sangiovese

**Farming:** Biodynamic

**Age of vines:** Planted in 1994

**Altitude, Aspect, & Soil Type:** 500 M, S, clay/sandstone/calcareous sand

**Typical Harvest Time:** Second half of September

**Maceration & Fermentation:** 25 days maceration, controlled low temperature fermentation in cement tanks

**Aging:** 40 months in 10 and 20 hL barrels, 12 months in bottle

**Finishing:** no fining or filtering

**Production:** 7,500 bottles annually

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### Notes from Oliver:

This estate Brunello is made of Sangiovese fruit from all three of the vineyards around the property, Sorgente, Piaggione and Teatro. It is fermented in cement tanks, using native yeasts; maceration is fairly long, generally over a month. The wine is aged in large oak botti, one of 40 HL and one of 10 HL, both made by Mittelberger, an excellent barrel-maker from the Alto Adige. The wine is aged for about 40 months in barrel before bottling.

Classic Salicutti notes of red fruits, including wild strawberry and red-currant; angelica; hints of cedar and sandalwood; on the palate, fine, elegant, long, almost reminiscent of Pinot Noir in texture but with fresher acidity. These wines will certainly benefit from aging in the bottle but they are surprisingly drinkable when young, too.