
SALICUTTI BRUNELLO DI MONTALCINO 'SORGENTE'



Region: Tuscany, Italy

Appellation: Brunello di Montalcino DOCG

Grapes: 100% Sangiovese

Farming: Biodynamic

Age of vines: Planted in 1994 and 2001

Altitude, Aspect, & Soil Type: 450 M, SW, clay/sandstone/calcareous sand

Typical Harvest Time: Second half of September

Maceration & Fermentation: 20 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 36 months in 10-20 hL barrels, 12 months in bottle

Finishing: no fining or filtering

Production: 2,666 bottles annually

Notes from Oliver:

Started by Francesco Leanza in 1990, Salicutti was the first certified organic estate in Montalcino. He ran Salicutti for 26 years, and upon retiring he sold the estate to Felix and Sabine Eichbauer, restaurateurs from Germany, who are continuing his work and philosophy. To quote Kerin O'Keefe, "If you appreciate the subtle elegance and complexity of great Burgundy, this is your Brunello."

Made from Sangiovese grown in the 'Sorgente' ('Spring') vineyard. Bright mid-red; warm, inviting aroma and flavor of fruit (red plum, red currant), herbs, spices, and balsamic notes such as cedar and tobacco. Lovely texture, built to age but not at all hard when young; very long, very complex. Typical Sangiovese freshness balances the fruit-cake concentration of the wine.