



*The production of a “Reserve”, as we have been taught by Franco Biondi Santi, is part of the tradition of Brunello di Montalcino, more than the cru or single-vineyard wines.*

*Given that Brunello is an extremely important wine, when I decide to make a Reserve I always have to be sure that what I have is outstanding, absolutely fabulous: the best Brunello in an exceptional year, one of those that occur about three times in each decade.*

*A Reserve must also be seen as a Brunello with a very long cellar-life, a wine capable of ageing for decades. Consequently, a young Brunello Reserve is always much more tannic and characterised by greater acidity, requiring a certain number of years of bottle-ageing.*



<b>Harvest</b>	2007
<b>Grape varieties</b>	100% Sangiovese "Brunello"
<b>Alcohol content</b>	13,64%
<b>Net dry extract</b>	33,60
<b>Total acidity</b>	5,81
<b>Volatile acidity</b>	0,60
<b>Harvest</b>	First week of October 2000
<b>Fermentation</b>	2 weeks of maceration in stainless steel vats
<b>Refining</b>	48 months. 18 months in tonneaux, 18 months in Slavonian oak wooden barrels and 12 months in bottle.