



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.



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