



LE DUE PORTE BRUNELLO DI MONTALCINO

Region	Soil	Elevation	Alcohol
Montalcino	Galestro, Sand, Clay	170-540 Meters	13.28%

Vineyard Le Due Porte, located north-west of Montalcino.

Grape Varieties 100% Sangiovese

Vinification Harvested by hand, optical sorting on vibrating selection table. Natural fermentation in 50 HL wooden barrels in our gravity-fed cellar. 38 months aging in traditional large Slavonian “botti”.

Aging in wood: 51 months in large Slavonian oak barrels in our aging room (January 2017 to April 2021) though the wine was in wood from fermentation onwards (October 2016) since we vinify in oak.

Bottle aging: The D.O.C.G. regulations governing the production of Brunello require a minimum of 4 months bottle aging before release.

Age of Vines 10-45 years

Tasting Notes The color is bright ruby with classic garnet hues. Herbaceousness and bright fruit compete on the nose, with licorice and some sottobosco, whiffs of leather, Cuban cigar, graphite and dark cocoa.

Reviews 2019 Vintage

Decanter: 95 points

2018 Vintage

Robert Parker: 93 points