

Il Colle Brunello di Montalcino 2018

Tech Specs

Type:	Red Still Wine
Ingredients:	Sangiovese Grosso
Region/Subregion:	Italy, Tuscany, Siena, Montalcino, Brunello di Montalcino DOCG
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	14%
Sizes Available:	750 ml

A closer look...

Total Production:	3,500 cases
Vineyard:	Alberto planted 3 hectares of Sangiovese Grosso (aka Brunello) in 1972 at 400-450 metres. In 1998 he added a further 4 hectares of vineyard at 220 metres in Castelnuovo dell'Abate. Largest vineyard is called Matrechese (Mater Iglesias). Smaller Vineyard is called Bosco (Foreste).
Soil:	Rocky gravel top soils over a base of Galestro (limestone shale), Alberese (marl limestone, high levels of calcium carbonate), and sand
Age of Vines:	1973, 1998, 2012
Vineyard Size:	5 ha of today's vineyard are classed for Brunello, 1.5 ha for Rosso di Montalcino.
Farming Methods:	Grapes are harvested from late September until mid-October. Harvesting by hand in the early morning.
Fermentation Methods:	Caterina ages her Brunello in 500 to 5,000 liter barrels (between 2 and 3 years) made of Slavonian & Allier oak - eschewing the use of barriques - using natural yeasts, no temperature control, long maceration on skins, and no filtering, resulting in less oak influence and more varietal nuance. Following Gambelli's concept and spirit, her goal is to allow the vineyard to express itself in a clean atmosphere while honoring the region's culture. Other than the vineyard and the vintage, no external influences can influence the wine.
Winemaker:	Caterina Carli
Elevage:	24-36 months in big cask
Fining/Filtration:	No
SO2:	41 mg/l

All about this bottle

The wines of Il Colle reflect the classic power and structure of Brunello without the lifeless severity of some traditionalists or the plush anonymity of some modernists. They are a tribute to the hillsides of Montalcino, the humble foresight and clarity of Giulio Gambelli, and the commitment of Caterina Carli. The Brunello spends four years in barrel and one year in bottle before release and therefore qualifies as Riserva, although Caterina respects Gambelli's opinion that Riserva is a very rare honour.

