



le Potazzine

MONTALCINO

BRUNELLO DI MONTALCINO RISERVA 2015

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

PRODUCTION AREA: Le Prata, our highest vineyard located at 507 meters asl., facing south-west.

GRAPES USED: 100% Sangiovese certified organic

TRAINING SYSTEM: guyot

PLANT DENSITY : 5952 plants / ha.

YIELD PER HECTARE: 55 quintals of grapes

PHILOSOPHY : The 2015 is only our 4th release of Brunello di Montalcino Riserva, a milestone in the history of our estate. It was born Riserva in the vineyard, when we realized that we have something different and very special. After our usual long spontaneous fermentations, this Riserva was aged for 54 months in one exclusive 30 hl barrel, plus further 18 months in the bottle. A rare wine that perfectly reflects our creed.

WEATHER CONDITIONS : a rainy winter, during which the vines were able to build-up a proper water reserve, was followed by a regular spring and a warm summer. In September, idilliatic weather conditions during the harvest and the thermal excursion due to the altitude of our vineyards, gave the birth to one of the most exciting vintage of the new millennium.

ALCOHOL CONTENT : 15,00 %

TASTING NOTES : the olfactory impact is very intense, with predominant black-fruits. On the palate is powerful and full-bodied, where the varietal fresh aromas of the Sangiovese combining with the fruity primary notes form an incredibly complex spectrum of flavors, without sacrificing the freshness and the drinkability that are the basis of our production.

AVAILABLE FORMATS: 0,75 l. - 1,5 l.



TENUTA LE POTAZZINE

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