

SAN FILIPPO
MONTALCINO

LE LUCÉRE
BRUNELLO DI MONTALCINO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2016



The colour is ruby red with reflexes verging on garnet. The perfume is intense, fine and elegant, with notes of cherries preserved in alcohol, enriched with spices redolent of cinnamon and cloves. On the palate it explodes in all its fineness and elegance thanks to the dense and silky tannins. Excellent body that renders the flavour harmonious and persistent. Excellent nose-mouth correspondence.

JAMESSUCKLING.COM - 100 pts vintage 2015

"Decadent aromas of ripe fruit, such as plums and peaches with black truffles and porcini mushrooms. Full body, with layers of ripe fruit and round and chewy tannins. Lots of chocolate and fresh mushroom at the finish. A thoroughly terroir-driven red. Try after 2022." - J.S.

DATA SHEET

Name: BRUNELLO DI MONTALCINO DOCG

Production area: Montalcino

Altitude: 270/310 metres a.s.l.

Type of soil: of Eocene origin, clayey, calcareous with shale and fossil fragments

Exposure: east and north

Planting density: from around 4.650 to 4.800 plants/hectare

Training system: unilateral cordon spur

Grape variety: Sangiovese Grosso

Rootstock: 420 A, 110 R and 775 P

Harvesting period: first ten days of October

Grape yield per hectare: 6 tons per hectare

Vinification: fermentation in stainless steel at controlled temperature

Maceration: cold pre-maceration 2 days at 10°C - 10/12 days at 26/28°C

Malolactic fermentation: in vats of cement and stainless steel

Ageing: 24/28 months in barrels and barriques

Refinement in the bottle: 10 months

Bottles produced: 15.000

Alcol: 14,5