

Cerbaiona

Brunello di Montalcino (wood box)

Type:	Red Still Wine
Ingredients:	Sangiovese Grosso
Region/Subregion:	Tuscany, Siena, Montalcino, Brunello di Montalcino DOCG
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	14.5%
Sizes Available:	750ml

A closer look...

Total Production:	500 cases
Vineyard:	Altitude: 450-500m facing south east
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:	1978, 1986, 2000, 2017
Vineyard Size:	2 ha
Farming Methods:	Alberello System: Head-trained vines are free-standing; a trunk is formed from which 3 branches growing vertically, in different distance from the ground.
Fermentation Methods:	Yeast: Indigenous. Traditional Fermentation method: Spontaneous fermentation in concrete tanks, then immediately malolactic conversion. A couple of gentle pumping over to not get to much extraction.
Winemaker:	Matthew Fioretti
Elevage:	4+ years in Slovenian oak
Fining/Filtration:	No

All about this bottle

Winemaking at Cerbaiona is straightforward. The grapes are harvested by hand and pressed in a vintage wood-sided press before fermenting in cement tanks. After a period of settling, the Brunello spends 4+ years in cask and at least 6 months in bottle before release. Nothing is added (no yeasts, no enzymes) and nothing is subtracted (no fining or filtration).

