



NON IN LATERA PRO NOS

CASTELLO TRICERCHI

BRUNELLO DI MONTALCINO A.D. 1441 DOCG 2017

100% SANGIOVESE, aged for 3 years in durmast casks. Our Brunello A.D. 1441 is produced from the best hand selected grapes of the Vigna del Castello and the Vigna del Velo. 1441 is the year the Tricerchi Castle was founded.

Characteristics

Altitude	290 mt
Exposure	West – North West
Soil	medium texture with limestone clay and sand
Type of cultivation	spurred cordon and guyot
Density	about 4.000
Age of vines	26 years
Yield/ha.	60 quintals
Yield/plant	1.5 Kg
Harvest period	beginning of October
Method of harvest	by hand, careful selection pre-vinification
Alcohol content	14.0%
Vinification	Fermentation with local yeasts, long period of submerged cap maceration at a controlled temperature of 23°C for 30 days.
Aging	Slavonian durmast casks of 15 and 20 hl for 36 months
Refinement	in bottles for a period of at least 8 months

Organoleptic properties

Colour	clear, intense ruby with flashes of garnet.
Aroma	Primary aroma of ripe cherry, citrus and sweet spices tinged with dark earthy notes.
Taste	Superior structure, tannin present but perfectly integrated with the overall structure. Extremely long and persistent.
Overall impressions	Extremely limited production, only reserved to great vintages. Brunello “Anno Domini 1441” vintage 2017 is a Label conceived for the very long aging.
Couple with	Red meats, seasoned cheeses and game, refined cuisine.
Serve at	18°C, let the wine breath before drinking.
Total production	2.500 bottles.



CASTELLO TRICERCHI

Località Altesi - 53024 Montalcino (SI)
P.IVA 00848160529

Our offices are open from Monday to Friday
From 09:30 to 18:00

Tel: +39 0577 1912361
mail: info@castellotricerchi.com