

AMINTA



BRUNELLO DI MONTALCINO DOCG 2021

Production area: Castelnuovo dell'Abate, Montalcino

Bottles produced : 5.966

Grapes: Sangiovese 100%

Altitude: 395-415 m s.l.d.m.

Soil: predominantly Pietraforte (rocks derived from sand and silt cemented by calcium carbonate) and the Sillano Formation (marls, fine-grained limestones known as galestro).

Yield per hectare : 70 q/ha

Vines per hectare : 4,500

Pruning technique: spurred cordon

Vinification: in conical vats

Ageing: 2 years in oak barrels

Bottle ageing: 1 year in bottle

Alcohol content: 14,5% vol

Harvest notes: the 2021 growing season was characterized by a generally mild winter, with temperatures that rarely dropped below freezing. Precipitation was also scarce and increased only toward the end of the winter season. From a phenological standpoint, since vegetative growth began early, pruning was postponed to slow down budbreak. This helped protect the buds when temperatures dropped significantly in April. May saw some rain, which helped replenish water reserves. June and July were generally hot and dry, while the rains in late August brought temperatures down, allowing for a slow and optimal ripening process.

Tasting notes: it has a ruby-red color. On the nose, aromas of ripe red fruit intertwine with floral nuances and subtle hints of blood orange, blending with spicy notes that clearly define the complexity of Aminta Brunello. On the palate, it is succulent and lively, distinguished by savory tannins supported by excellent freshness. The finish is long and persistent, characterized by fruity and spicy aromas.