



DaVinci™ Brunello di Montalcino 2001

Cantine Leonardo da Vinci

A grower's cooperative with over 500 hectares (1,236 acres) under vine throughout the Chianti Region. Located in Vinci, Italy, Cantine Leonardo da Vinci's philosophy to producing Chianti is "A New World Approach to an Old World Classic."

The Vineyards:

The grapes were sourced from the small hillside area in the commune of Montalcino, near Siena, where the soil has been formed by centuries of accumulated silt and clay sandstone. Splintered shale, commonly known as marl, is the primary soil component. The deep, permeable soil is reasonably good at retaining water. The pH neutral soil contains very limited organic components: Humus content is generally 1%.

Harvest Report:

The 2001 growing season experienced a hot and dry summer, with moderate temperatures, and sporadic rainfall in the early fall months which allowed the grapes to mature beautifully.

Winemaker Notes: Alberto Antonini

Maceration on the skins took place during fermentation and lasted approximately 15-20 days with gentle, frequent pumping over. Fermentation occurred in 100% stainless steel tanks and was temperature controlled at 30°C-32°C to ensure optimum color and supple tannins. Once fermented to dry, the wine was barrel aged to add complexity.

Wine Profile:

Color: Clear, purple-red

Bouquet: Aromas of intense blackberry, black currants and dark cherries.

Palate: Full bodied with tremendous depth and richness of dark, ripe fruit jam characters, raisin with spicy, and cedary oak nuances and well balanced acidity and a lingering mineral finish.

Serving Suggestions: This Brunello di Montalcino is the classic wine for roast meat dishes, both wild game and more traditional roasts. It also makes a perfect partner for mature cheeses, especially Pecorino and Parmesan style cheeses. Serve at 18°C

Finished Wine:

Varietal Content: 100% Sangiovese

Grape source: Commune of Montalcino, near Siena

pH: 3.52

Residual Sugar: 0.05g/100ml

Total Acidity: 0.58g/100ml

Alcohol Level: 13.0 %