



Caprili

Brunello di Montalcino

Appellation: Brunello di Montalcino DOCG

Region: Toscana

Type: Red, dry

Varietal: 100% Sangiovese Grosso

Brunello, in the local Tuscan dialect stands for “nice dark one” and it has become the unofficial name of the Sangiovese Grosso, a clone of the popular Sangiovese varietal. Montalcino has one of the warmest and driest climates in Tuscany with the grapes in the area ripening up to a week earlier than in nearby Montepulciano and Chianti.

Tasting Notes

Color: Intense ruby red with garnet reflections.

Bouquet: Aromas of berries, violets and lavender.

Taste: The body is full and rich with great balance. Deep red fruits with herbs and spice. Well-integrated silky tannins, and a refreshing acidity that enhances the minerality of the terroir.

Alcohol: 15%

Food Pairing

Ideal with red meats, roasts, game and aged cheeses.

Vineyard Notes

Production Area: Montalcino (Siena).

Vineyard Age: The vines are between 15-40-years-old.

Elevation: 320-340 meters (1,050-1,120 feet) a.s.l.

Exposure: Southwest

Soil: Clay with a good presence of stones.

Training System: Spurred cordon.

Yield: About 3 pounds per vine, 3 tons per acre.

Winemaking Notes

Harvest: Early- to mid-October.

Vinification: Fermentation happens with native yeast in temperature controlled (between 26 and 28°C) stainless steel tanks and the following maceration is about 10 days in stainless steel tanks.

Ageing: 36 months in large Slavonian oak casks (30 40 and 60 HL) followed by 4 months in the bottle before release.



Caprili is headed by Giacomo Bartolommei, winemaker and the fourth generation on this family-run estate. The winery continues to be one of the best, small-scale producers in the appellation and is one of the original producers that established the reputation of Montalcino. Caprili controls the quality of the entire wine-making production cycle, vinifying only grapes grown on the estate and closely supervising every stage of production until the wine is released onto the market. The Bartolommei family settled in the Municipality of Montalcino and, beginning 1911. They started working at the Caprili farm in 1952. In 1965, they bought the property. In the same year, they planted the first vineyard, still called “Madre” to this day. The first bottle of Brunello di Montalcino was produced in 1978 harvest and was put on the market in 1983.