



Caprili

Brunello di Montalcino "AdAlberto" Riserva

Appellation: Brunello di Montalcino Riserva DOCG

Region: Toscana

Type: Red, dry

Varietal: 100% Sangiovese Grosso

Exclusively from the oldest estate vineyard, Vigna Madre. These vineyards are the "mother-vineyards" for the rest of the estate. Most of the vines are 57 years old and express the characteristics most associated with Brunello. These vineyards also deliver the most well-balanced wines.

Tasting Notes

Color: Ruby red color with garnet hues.

Bouquet: Ample, ethereal fruit with a hint of resinous spice and rose petals.

Taste: Warm, intense, harmonious. Complex, with substantial body and plenty of length. It is recommended to uncork the bottle several hours before serving.

Alcohol: 14%

Food Pairing

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

Vineyard Notes

Production Area: Montalcino (Siena).

Vineyard: Madre vineyard (mostly planted in 1965).

Elevation: 365 meters (1,200 feet) a.s.l.

Exposure: Southwest.

Soil: Mixed limestone and silica rocks.

Training system: Spurred cordon.

Vines per hectare: 4000.

Yield: 80 q/ha.

Winemaking Notes

Harvest: Early- to mid-October.

Vinification: Fermentation and post-fermentation maceration in steel tanks lasting 21 days. The fermentation takes place in a natural way, exploiting the indigenous yeasts present in the grapes. The fermentation temperature is kept between 30 and 33 °C.

Aging: After malolactic fermentation in steel there follows aging in wood. Four years in 30 HL Slavonian oak barrels and subsequent refinement in the bottle for a minimum of six months.

Production: 4,000 bottles. *This wine is not produced in all years.*



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 the 1978 harvest and was put on the market in 1983.