



VINITY
WINE COMPANY

Caprili

Brunello di Montalcino Riserva "Adalberto"

Overview

- AdAlberto comes from one vineyard and one vineyard only: Madre, planted in 1965, the year the Bartolommei family bought this land. Every other vine at Caprili traces back to it. Those old vines, now nearly six decades on, sit southwest-facing at 365 meters on limestone and silica, and they give the most complete, best-balanced fruit on the estate. Nothing is hurried and nothing is forced. Native yeasts carry a twenty-one day fermentation and maceration in steel, then four full years in 30-hectoliter Slavonian casks, then at least six months more in bottle. Only 4,000 bottles are made — and only in the years that earn it.

Appellation: Brunello di Montalcino DOCG

Type: Red, dry

Varietal: 100% Sangiovese Grosso

Winemaking and 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.

Harvest: Early- to mid-October.

Vinification: Fermentation and post-fermentation maceration in steel tanks lasting 21 days. The fermentation temperature is kept between 30 and 33 °C.

Aging: After completion of malolactic fermentation in cement, this is followed by aging in wood for 2 years in Slavonian oak barrels of 30 HL capacity and subsequent aging in bottle for at least 1 1/2 years.

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

Tasting Notes

Color: Intense ruby red with garnet reflections.

Bouquet: Aromas of berries, violets and lavender.

Palate: 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: 14.5%

Serving Temperature: 16–18°C (61–64°F); decant prior to serving.

Food Pairing

Dry-aged ribeye, braised short ribs, or roasted game birds. Aged pecorino or an older Parmigiano



On the southwestern edge of Montalcino, past the hamlet of Tavernelle, the Bartolommei family has farmed **Caprili** since 1952 — buying the property outright in 1965 and planting the vineyard they still call Madre that same year. Their first Brunello came from the 1978 harvest. Today, fourth-generation winemaker Giacomo Bartolommei vinifies only estate-grown fruit across 21 hectares, working traditionally with native yeasts and large Slavonian casks. Sea breezes off the Tyrrhenian keep the vineyards healthy and the wines lifted, yielding Brunello of real structure and aromatic brightness from one of the appellation's founding families.