



2004 BRUNELLO DI MONTALCINO D.O.C.G. RISERVA

APPELLATION: Brunello di Montalcino
REGION: Tuscany
COMPOSITION: 100% Sangiovese Grosso "Brunello"
AGING: 36 months in French oak Tonneaux
ACID: 5.6 g/l
ALCOHOL: 14%
SOIL TYPE: Galestroso
AGE OF VINES: 25 years
PRODUCTION: 1.100 woccases (6 bottles per case)



WINEMAKER'S COMMENTS

The Tuscan climate regularly bestows on us the gift of excellent wine, but every so often fortune shows an extra measure of generosity. Only a careful selection of grapes from a truly exceptional harvest can produce a Riserva, and 2004 was just such a year. This wine presents itself in superlatives, with a tremendously deep and intense color. Its aroma reveals itself with beautifully ripe blueberry, and Fresh and dried roses—a bouquet that is subtle yet seductive. The wine opens on the palate with pleasant notes of cloves, Rose petals, and spices. Full-bodied, with fine and mature tannins and a long finish.

HARVEST

The 2004 harvest was one of the best of the decade: the highest possible score of five stars was awarded to this exceptional vintage by the Consorzio del Brunello di Montalcino. The weather conditions were ideal, marked by an evenly balanced mix of rain and sunshine in the spring, which permitted for good water retention in the soil. In turn this helped the vines endure the strong summer temperatures, particularly during the peak months of July and August. Cool nights allowed the grapes to ripen gradually in an ideal progression, resulting in a crop with optimal wine making characteristics: correct concentration of grapes, ideal sugar levels, acidity levels and polyphenol composition. The harvested grapes were perfectly healthy, with balanced sugar levels and reaching a perfect maturity. The harvest took place at its traditional time: second half of September going on into early October.

HISTORY

The 2004 Brunello di Montalcino Riserva is only the third Riserva from Castello Romitorio, the previous being the benchmark in 1997 (Wine Spectator Top 50 wines of 1997), followed by the 1999 vintage, both have been said to redefine the understanding of the varietals potential.