

Il Quercione

2003 Vintage

TYPE	Brunello di Montalcino Riserva DOCG
VINEYARD LOCATION	<i>Il Quercione</i> vineyard on the Campogiovanni tenuta (Montalcino- Siena)
ALTITUDE	250 metres
ASPECT	south
VINEYARD SIZE	2.5 hectares
YEAR PLANTED	1983
SOIL PROFILE	Medium textured, largely silt and sand with some clay, resting on sandstone and calcareous marl
TRAINING SYSTEM	Spur-pruned cordon
GRAPES	Brunello (sangiovese clone) 100%
HARVEST	September 18
VINIFICATION AND MATURATION	Twenty-five day maceration at 30°C, followed by malolactic fermentation and a 24-month maturation in 500-litre French oak <i>tonneaux</i> and a further 36 months in the bottle
BOTTLES PRODUCTS	3,000
SERVING TEMPERATURE	18° C
ALCOHOL	14.2% Vol.
TOTAL ACIDITY	6.0 g/l
RESIDUAL SUGAR	2.6 g/l
CELLARING	15-20 years

