TENUTA DI SESTA

BRUNELLO DI MONTALCINO DOCG RISERVA DUELECCI EST



The Tenuta di Sesta Brunello di Montalcino Docg Riserva has always been the final result of very careful work in the three best Brunello vineyards of the estate. As the DUELECCI vineyards has proven to be th best one for many years now, we decided to dedicatethe Riserva Brunello to the fruit of this single vineyard.

The vineyard has an excellent locationon a rolling hill in the south part of the Montalcino territory where all the Tenuta di Sesta veneyards are located. The DUELECCI Riseva will be produced from the east part (EST) OF THE VINEYARDS OR IN THE WEST PART (OVEST) depending on the season. The particulary pebbly soil on the est side is suitable for cooler summers, instead the richer soil on the west side brings out its best properies during hotter summers. The character of the vintage will be defined directly on the label: Brunello di montalcino DOCG Riserva DUELECCI EST or DUELECCI OVEST.

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VINTAGE	Brunello di Montalcino Docg Riserva Duelecci Est 2018
GRAPE VARIETY	100% sangiovese grosso
TRAINING SYSTEM	cordon- spurred system
VINE DENSITY PER HECTARE	5000 plants
ALTITUDES OF VINEYARDS	from 280 m to 350 m a.s.l.
LOCATION	south exposition
CULTIVATION PRACTICES	manual dry pruning, manula shoot thinning, crown desuckering, limited numeber per vine, manula harvest. Riserva vineyards, all agricultural practices are carried out at the ideal moment per vine.
VINIFICATION	duration of maceration of 27 days, alcoholic and malolactic fermentation take place in stainless steel tank equipped with control of the temperature.
AGEING	Slavonian oak barrels of 30/35 hl for 40 months
BOTTLE AGEING	12 months
AVERAGE ANNUAL PRODUCTION	3000 bottles
BOTTLE TYPE	bordeaux 600gr
ALCOHOL CONTENT	14,5 alc/ vol
TOTAL ACIDITY	5,6 g/L
TOTAL DRY EXTRACT	34 g/L
COLOUR	ruby red towards garnet with ageing
AROMA	ethereal, intense, ample, spicy bouquet and rich in fruit, humus and mushrooms hints
FLAVOUR	fascinating, complex, intense, soft, velvety tannins, well balance, long lasting, persistent, full in the mouth

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FOOD PAIRING	red meats, venison, first courses, roasts, seasoned cheeses, game
HARVEST TIME	from 25/09 to 05/10
NEWS	Sangiovese at its purest. It is produced exclusively in the best years. Very short winter pruning, removal in spring of any less than perfect bunches. Summer thinning of the grapes that could compromise each plant's ability to riper every bunch to perfection. Hand picking, with grading and drastic performed in the vineyard, removing any imperfect grapes. After ageing for 40 months in 20 hl Slavonian oak barrels it obtains its delicacy and roundness and develops its austere and imposing aroma. It completes its evolution in the bottle for at least 12 months. It offers a fine and expansive fragrance of red fruit and is strong and dense on the palate with long, balanced and elegant taste embellished by a great tannin structure. Colour ruby red with garnet red reflections. Scent intense, excellent, broad bouquet, spicy (liquorice, tobacco, black pepper, chocolate) and long lasting with hints of brushwood, red berries and soft humus and mushroom. Taste dry, warm, soft with velvety tannins, balanced, very intense and very persistent. It has always been the best results of a very careful work in the three best Brunello vineyards of the estate and from the harvest 2012, after more than a decade of experimental research, we decide to dedicate the fruit of this single vineyards (Duelecci Ovest and East depending on the year) and we'll produce the Brunello Docg Riserva from the east part (EST) of the vineyard or from the west part (OVEST) depending on the season and in particular the particulary pebbly soil on the east side is suitable for cooler summers, instead the richer soil on the west side brings out its best properties during hotter summers as a superb example of the best synthesis of terroir. The character of the vintage will be defined directly on the label: Brunello Riserva DUELECCI EST or DUELECCI OVEST. Riserva Brunello pairs superbly with Italian and International cuisine; tipical tuscan dishes, roasts, fowl and game, mushrooms, red meats and seasoned sheep's cheeses. It is considered a 'wine for meditation' especially the major vintages, well cellared and served at their prime. Older vintages bottles should be opened several hours before serving, or decanted, and served at around 18-20°.