

CAPRILI®



Brunello di Montalcino DOP 2019

Denomination: Brunello di Montalcino
DOCG/DOP

Grape variety: 100 % Sangiovese grosso.

Soils: clay with a good presence of stones.

Altitude: 320-340 m asl

Vineyards: from 40 to 15 years old.

Growing system: Runner.

The vintage: the 2019 vintage will certainly be remembered for the abundance and high quality of all the grapes we had in the vineyard. Until 2019 there were only the 1990 vintage and the 2006 vintage with a very high quality of all the grapes. Healthy grapes that reached perfect ripeness between the second and third week of September and a sunny growing and ripening season interspersed with regular rains.



Vinification: Fermentation happens without the addition of external yeast, we only let the natural yeast to do their fermentation themselves. We keep the temperature between 26 and 28°C maximum and the following maceration is of about 10 days in stainless tanks.

Aging: 30 months of aging in Slavonian oak casks by 30, 40 and 60 HL.

Tasting notes: intense ruby red with garnet reflections, aromas of violet and lavender, well-integrated and silky tannins, refreshing acidity that enhances the minerality of the terroir.

Bottles produced: 54.933 – 750 mL /
200 – 1,5 L, 12 – 3L, 5 – 12L.

Analytical parameter	
Alcohol	15,12 % vol.
Total acidity	5,80 g/L
Volatile acidity	0,57 g/L
Dry extract	29,1 g/L
pH	3,34

WASTE SORTING

GREEN
BOTTLE



GLASS

CORK



CORK

CAPSULE



ALUMINUM

BOX



PAPER

WAVY HIVE



PAPER

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