

# BRUNELLO DI MONTALCINO, DOCG, 2001

Santa Lucia



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Fulfilling a dream, the Santa Lucia estate was purchased by Valter Pierangioli in 1990. He planted all of the vines in the 17-acre vineyard with Sangiovese grosso and takes care of all wine production with help in the cellar by winemaker, Lorenzo Scotti. The estate is located in the hills around Siena, a little over a mile from the center of Montalcino.

**Tasting Notes:** Warm rich, dark red-berry fruit interlaced with chocolate.

**Region:** Tuscany

**Classification:** Brunello di Montalcino DOCG

**Area of Production:** Montalcino

**Grape Variety:** 100% Sangiovese Grosso

**Soil:** Fossils, calcareous, clayey

**Average Age of Vines:** 10 years

**Trellising System:** Spurred Cordon

**Density of Plants:** 2024 per acre

**Production per Acre:** 3.12 tons

**Vinification Technique:** Fermentation and maceration in stainless steel in controlled temperature for about 25 days.

**Maturation:** 3 years in 1,000 gallon Slovenian oak barrels and 12 months in bottles

**Total Acidity:** 5.48 g/l

**Residual Sugar:** 2.18 g/l

**PH:** 3.71

**Alcohol:** 13.5%

**Total Cases Produced:** 1,500

## NOTABLE AWARD

 **Two Red Bicchieri**

*"This winery in upper Montalcino gave us an excellent Brunello '01. The subtle aromas reveal hints of morello cherries and blackberries blending well with the spice, following through well on the freshly drinkable palate with very subtle, mellow tannins and an unusually graceful, vibrant finish."*

Gambero Rosso, Italian Wines 2007