

Appellation: BRUNELLO DI MONTALCINO DOCG
Zone: Montalcino (province of Siena)

Cru: n/a

Vineyard extension (hectares): 7

Blend: 100% Sangiovese for the production of Brunello di Montalcino

Vineyard age (year of planting): Sangiovese for the production of Brunello di Montalcino 1999,1992

Soil Type: Pliocenic origin, calcareous with fossils

Exposure: south/south-west

Altitude: 300-350 meters above sea level

Colour: Ruby red with garnet reflections

Nose: Rich, intense, ripe red fruit, black pepper and cloves.

Flavour: Well balanced, excellent acidity that makes a very elegant and complex wine very lively and fresh. Supple tannins

Serving temperature (°C): 18

Match with: Roasts, grilled meat and meat cooked on a spit, game and seasoned cheese

Average no. bottles/year: 13,000

Alcohol %: n/a

Grape yield per hectare tons: 5

Notes: Vine training system: cordon spur. Vineyard density: 5,000 vines/hectare. Average grape yield per vine: 1 kilogram. Spacing of the vines: 2,50 x 0,80. Harvest by hand in small boxes between the last ten days of September and the first ten days of October.

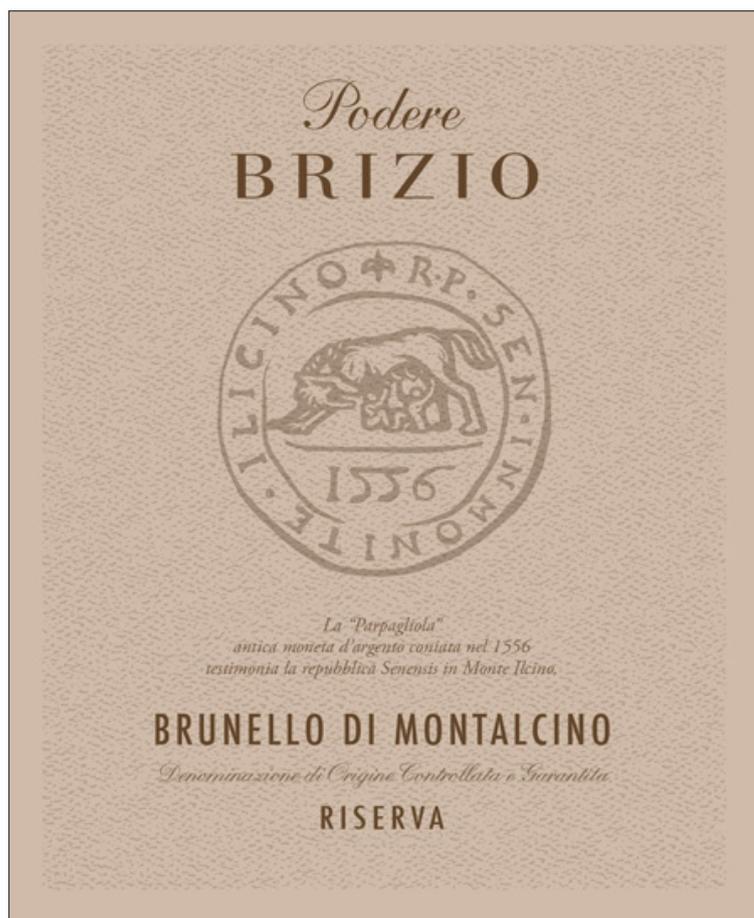
Vinification and ageing: Traditional vinification. Natural fermentation and maceration with the skins for two weeks. The wine matures in large French oak casks for 38 months. Finishing in the bottle for 7 months minimum.

Awards: n/a

Estate History

Roberto Bellini, from a northern Italian family of agricultural entrepreneurs, purchased Azienda Agricola Chiesa di Santa Restituta in the 1970s and used to also manage the vineyards of Podere Brizio. Chiesa di Santa Restituta was then sold to Angelo Gaja in 1996. Mr Bellini bought 50% of Podere Brizio and established a partnership with the Cannoni-Mazzi family who had owned the estate since 1960. A modern and well equipped vinification and ageing cellar of an extension of 1,000 square meters was finished in 2002: the ageing section is built underground in order to have an even temperature all year round, all the stainless steel vats are equipped with temperature control and automatic devices to punch down the cap, the presses are pneumatic. The wines mature in large French oak casks. The total vineyard extension is 11.5 hectares of which 7 hectares of Sangiovese registered for the production of Brunello di Montalcino, 1 hectare registered for the production of Rosso di Montalcino. 3.5 hectares are planted with grape varieties for the production of IGT/proprietary wines. The excellent south-west exposure, the ideal type of soil and climate (in fact the area is protected from hail and storms by Monte Amiata a mountain south east of Montalcino and 1,740 meters high) make the zone of Santa Restituta, where the vineyards of Podere Brizio stand, one of the best areas of Montalcino. The clones of Sangiovese were selected from the oldest vines of Podere Brizio. Yields are well below what the appellation allows. Only the best clusters are chosen for the wines. The estate is certified organic. In 2013 Podere Brizio changed its ownership and is now part of IAG Toscana Srl, together with Fattoria Dievole in Chianti Classico. The well known and talented oenologist Alberto Antonini now supervises all the phases of winemaking together with the on-premise oenologist Giovanni Alberio, while the agronomist Lorenzo Bernini supervises the work in the vineyards.





Appellation: BRUNELLO DI MONTALCINO RISERVA DOCG

Zone: Montalcino (province of Siena)

Cru: n/a

Vineyard extension (hectares): 7

Blend: 100% Sangiovese for the production of Brunello di Montalcino

Vineyard age (year of planting): Sangiovese for the production of Brunello di Montalcino 1999,1992

Soil Type: Pliocenic origin, calcarous with fossils

Exposure: south/south-west

Altitude: 330-350 meters above sea level

Colour: Ruby red with intense garnet nuances

Nose: Fruity, spicy and mineral, with jam, cinnamon and nutmeg notes

Flavour: Flavourful, with a great tannic structure which is perfectly balanced with the alcohol. At the same time it is supple, powerful and elegant.

Serving temperature (°C): 16-18

Match with: Roasts, grilled meat and meat cooked on a spit, game and seasoned cheese

Average no. bottles/year: 12,000

Alcohol %: n/a

Grape yield per hectare tons: 4.5

Notes: Vine training system: cordon spur. Vineyard density: 5,000 vines/hectare. Vine spacing: 2,50 x 0,80 meters. The grapes are harvested by hand and placed in boxes during the first ten days of October. The wine is made from a selection of the best clusters and it is produced only in the best vintages

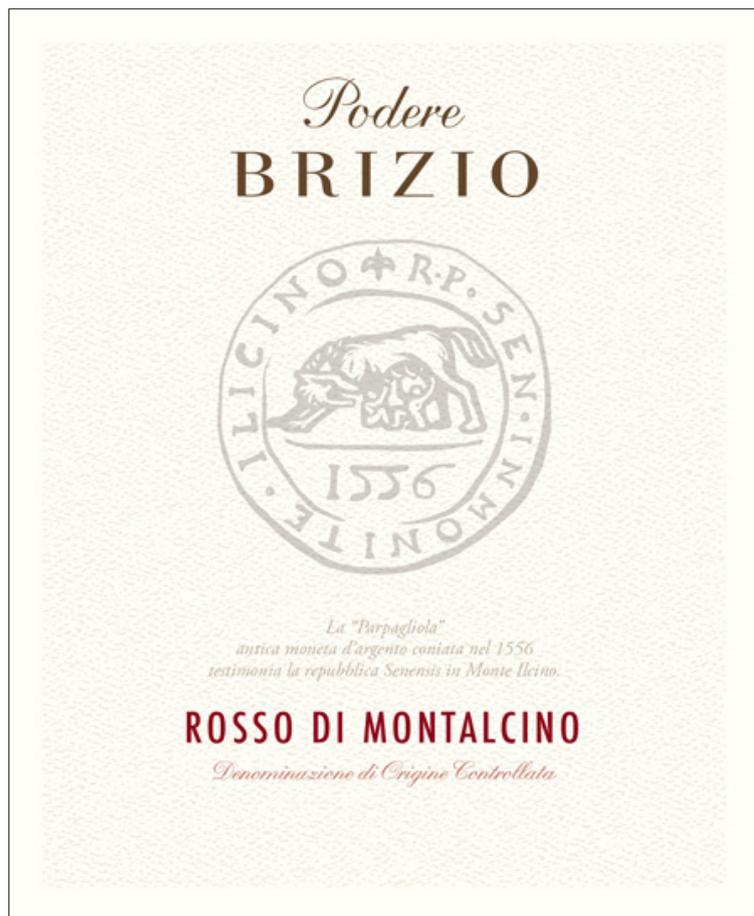
Vinification and ageing: Destemming and soft crushing of the clusters. Spontaneous fermentation for two weeks. The wine matures in large Allier French oak of a capacity of 54 hectolitres for 48 months. Finishing in the bottle for one year minimum.

Awards: n/a

Estate History

Roberto Bellini, from a northern Italian family of agricultural entrepreneurs, purchased Azienda Agricola Chiesa di Santa Restituta in the 1970s and used to also manage the vineyards of Podere Brizio. Chiesa di Santa Restituta was then sold to Angelo Gaja in 1996. Mr Bellini bought 50% of Podere Brizio and established a partnership with the Cannoni-Mazzi family who had owned the estate since 1960. A modern and well equipped vinification and ageing cellar of an extension of 1,000 square meters was finished in 2002: the ageing section is built underground in order to have an even temperature all year round, all the stainless steel vats are equipped with temperature control and automatic devices to punch down the cap, the presses are pneumatic. The wines mature in large French oak casks. The total vineyard extension is 11.5 hectares of which 7 hectares of Sangiovese registered for the production of Brunello di Montalcino, 1 hectare registered for the production of Rosso di Montalcino. 3.5 hectares are planted with grape varieties for the production of IGT/proprietary wines. The excellent south-west exposure, the ideal type of soil and climate (in fact the area is protected from hail and storms by Monte Amiata a mountain south east of Montalcino and 1,740 meters high) make the zone of Santa Restituta, where the vineyards of Podere Brizio stand, one of the best areas of Montalcino. The clones of Sangiovese were selected from the oldest vines of Podere Brizio. Yields are well below what the appellation allows. Only the best clusters are chosen for the wines. The estate is certified organic. In 2013 Podere Brizio changed its ownership and is now part of IAG Toscana Srl, together with Fattoria Dievole in Chianti Classico. The well known and talented oenologist Alberto Antonini now supervises all the phases of winemaking together with the on-premise oenologist Giovanni Alberio, while the agronomist Lorenzo Bernini supervises the work in the vineyards.





Appellation: ROSSO DI MONTALCINO DOC

Zone: Montalcino (province of Siena)

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 100% Sangiovese for the production of Brunello di Montalcino and of Rosso di Montalcino

Vineyard age (year of planting): Sangiovese for the production of Brunello di Montalcino and of Rosso di Montalcino 1999,1992

Soil Type: sandstone and rocky marl

Exposure: south/south-west

Altitude: 300-350 meters above sea level

Colour: Ruby red with purple reflections

Nose: Very fruity, with evident cherry, prune and black cherry notes, spicy with vanilla and liquorice notes

Flavour: with a great structure, well balanced, powerful

Serving temperature (°C): 18

Match with: Roasts, grilled meat and meat cooked on a spit, game and seasoned cheese

Average no. bottles/year: 17,000

Alcohol %: n/a

Grape yield per hectare tons: 7

Notes: Vine training system: cordon spur. Vineyard density: 5,000 vines/hectare. Vine spacing: 2,50 x 0,80 meters. Average grape yield per vine: 1.3 kilograms. The grapes are harvested by hand and placed in boxes between the first and the second ten days of September.

Vinification and ageing: Traditional vinification with spontaneous fermentation. The wine matures in large French oak casks of a capacity of 54 hectolitres for 16 months.

Awards: n/a

Estate History

Roberto Bellini, from a northern Italian family of agricultural entrepreneurs, purchased Azienda Agricola Chiesa di Santa Restituta in the 1970s and used to also manage the vineyards of Podere Brizio. Chiesa di Santa Restituta was then sold to Angelo Gaja in 1996. Mr Bellini bought 50% of Podere Brizio and established a partnership with the Cannoni-Mazzi family who had owned the estate since 1960. A modern and well equipped vinification and ageing cellar of an extension of 1,000 square meters was finished in 2002: the ageing section is built underground in order to have an even temperature all year round, all the stainless steel vats are equipped with temperature control and automatic devices to punch down the cap, the presses are pneumatic. The wines mature in large French oak casks. The total vineyard extension is 11.5 hectares of which 7 hectares of Sangiovese registered for the production of Brunello di Montalcino, 1 hectare registered for the production of Rosso di Montalcino. 3.5 hectares are planted with grape varieties for the production of IGT/proprietary wines. The excellent south-west exposure, the ideal type of soil and climate (in fact the area is protected from hail and storms by Monte Amiata a mountain south east of Montalcino and 1,740 meters high) make the zone of Santa Restituta, where the vineyards of Podere Brizio stand, one of the best areas of Montalcino. The clones of Sangiovese were selected from the oldest vines of Podere Brizio. Yields are well below what the appellation allows. Only the best clusters are chosen for the wines. The estate is certified organic. In 2013 Podere Brizio changed its ownership and is now part of IAG Toscana Srl, together with Fattoria Dievole in Chianti Classico. The well known and talented oenologist Alberto Antonini now supervises all the phases of winemaking together with the on-premise oenologist Giovanni Alberio, while the agronomist Lorenzo Bernini supervises the work in the vineyards.

