



Podere La Vigna Brunello Di Montalcino, 2013

Montalcino, Italy

Adriano and Sonia Rubegni's family estate, which was originally registered as La Vigna, 'The Vineyard', spans a small plot of about than 4 hectares south of the Siena hills. Rich clay soils retain water to provide an aquifer to the sun drenched Sangiovese Grosso vines. Hand harvested using biodynamic dry farming techniques with natural methodologies in the vineyard and winery, adapting to what nature provided, un-manipulated.



Varietals

100% Estate Sangiovese Grosso

Vinification

Stainless steel vats with cap plunged several times a day,
at a controlled temperature for 18 – 20 days.
Aged in small French oak casks and Slovenian oak barrels for 3 yrs.
Bottle conditioned in cellar for 6 mos.

Tasting Notes

“Aromas of coffee, cherries and burnt oranges follow through to
a full body, soft and velvety tannins a juicy finish.
Tannic and rich finish. Better in 2019.”

Awards

94 Pts. 2013 Vintage – Wine Spectator