

Cortonesi

LA MANELLA BRUNELLO DI MONTALCINO DOCG

Our Brunello di Montalcino “LA MANELLA” is produced with Sangiovese from vineyards around the winery, in the Montosoli area, on the slopes of the hill of Montalcino. The soils are characterized by sandstone and clay, but at the same time they are rich of marlstone, where the temperature range between day and night allows the production of wines with a complex aroma profile, very elegant and fine. The 2016 season had a great evolution with good rainfalls in winter that are always good for the vines auto-control during the dry and hot Montalcino summer.

Winery: Cortonesi

Wine: La Manella Brunello di Montalcino DOCG

Vintage: 2016

James Suckling Rating: 95 Points

Grape variety: 100% Sangiovese

Vineyards: North side of Montalcino hill in La Mannella area.

Vineyards between 20 and 35 years old. Clay matrix soils, stony, favorably exposed to sun.

Harvest: Early October

Vinification: It is inspired by the classic criteria of the Tuscan tradition. The fermentation takes place in stainless steel fermenters at a controlled temperature of 28-32°C, with maceration on the skins for about 25 days.

Barrel ageing: The product ages 36 months in oak barrels.

Bottle ageing: Subsequent aging in bottle for 6 months before release.

Alcohol content: 14.5%

Characteristics:

Color: intense ruby red.

Aroma: intense, fruity, rich and persistent bouquet, jammy red fruit.

Palate: powerful body, fine and elegant.



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LA MANELLA POGGIARELLI BRUNELLO DI MONTALCINO 2016

Brunello di Montalcino "POGGIARELLI" is made with Sangiovese coming from a single vineyard located in Poggiarelli, on the way from Montalcino to Castelnuovo dell'Abate. The first vintage for Brunello Poggiarelli was 1998 and it was one of the few single vineyard wines back then. The 2016 season had a great evolution with good rainfalls in winter that are always good for the vines auto-control during the dry and hot Montalcino summer.

Cortonesi thinks that August, September and part of October are the most decisive months to obtain the very best vintages. The warm August and the fresh September and October with their amazing temperature ranges without too many rainfalls and humidity, had signed the success of this vintage. Vintage 2016 is a vintage more for connoisseurs and Sangiovese lovers, intriguing, to discover in the glass with a longer time than 2015.

Winery: Cortonesi

Wine: La Manella Poggiarelli Brunello di Montalcino 2016

Vintage: 2016

James Suckling Rating: 96 Points

Grape variety: Sangiovese

Vineyards: South-east side of the hill of Montalcino. 4500 vines per hectare. Stony, favourably exposed to the sun in a dry breezy climate.

Harvest: Early October

Vinification: Fermentation takes place in stainless steel at a controlled temperature of 28-32°C. Maceration on the skins lasts from 20 to 25 days.

Barrel ageing: The wine ages 24 months in 5 HI French oak tonneaux, about 25% are new and the remainder are of the first, second, and third pass

Bottle ageing: 24 months

Alcohol content: 14.5%

Characteristics:

Colour: intense ruby red.

Aroma: intense, fruity, rich and persistent bouquet, jammy red fruit.

Palate: powerful body, structured and harmonious

