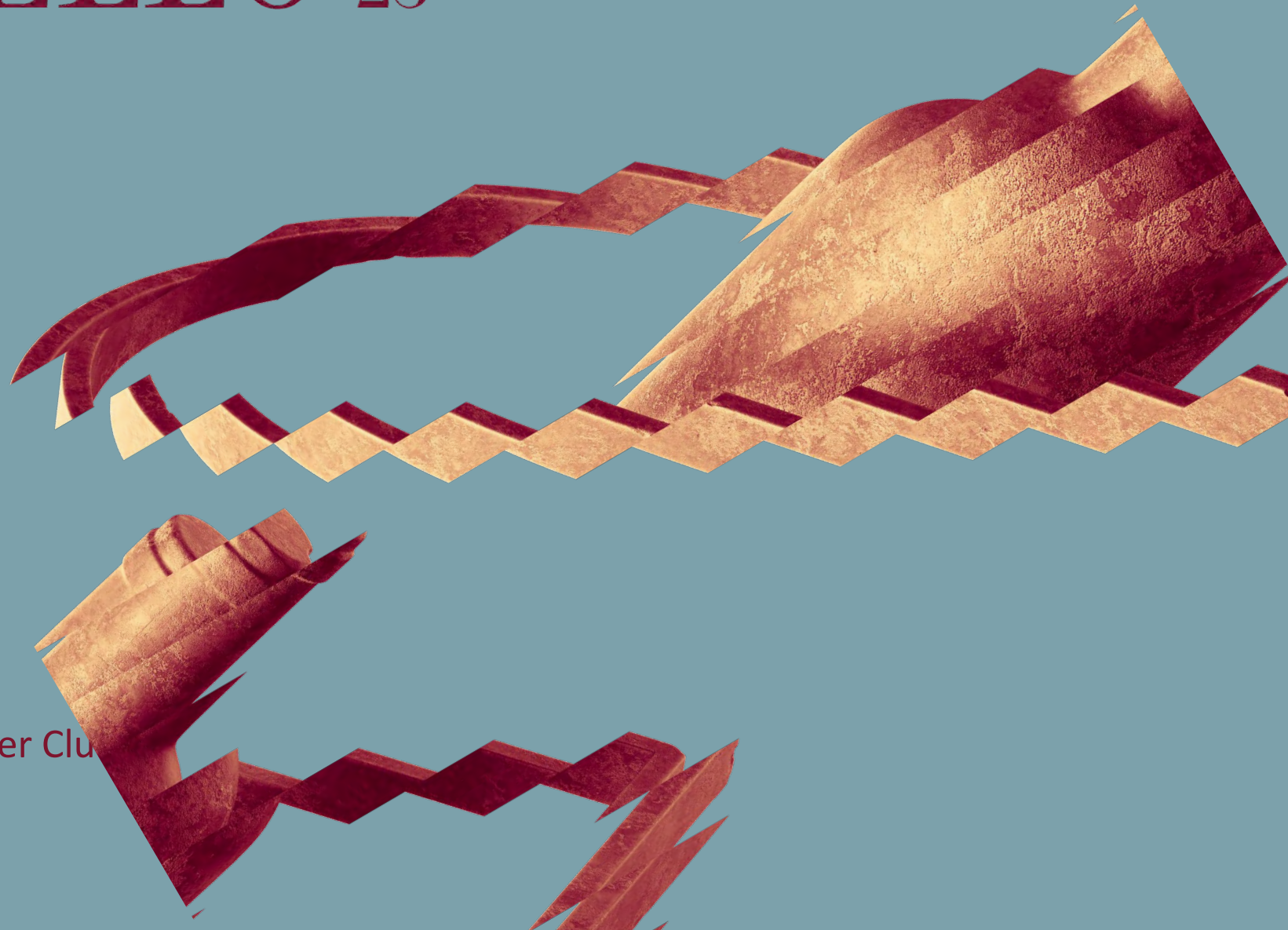


BENVENUTO BRUNELLO 2023



CONSORZIO DEL VINO
BRUNELLO DI MONTALCINO®



Vancouver - The Vancouver Club
Michaela Morris
November 28, 2023

CONSORZIO DEL VINO BRUNELLO DI MONTALCINO

is an interprofessional association of

GROWERS

VINTNERS

MERCHANTS

BOTTLERS



FOUNDED IN 1967

CONSORZIO DEL VINO BRUNELLO DI MONTALCINO

is in charge of

PROMOTION

PROTECTION

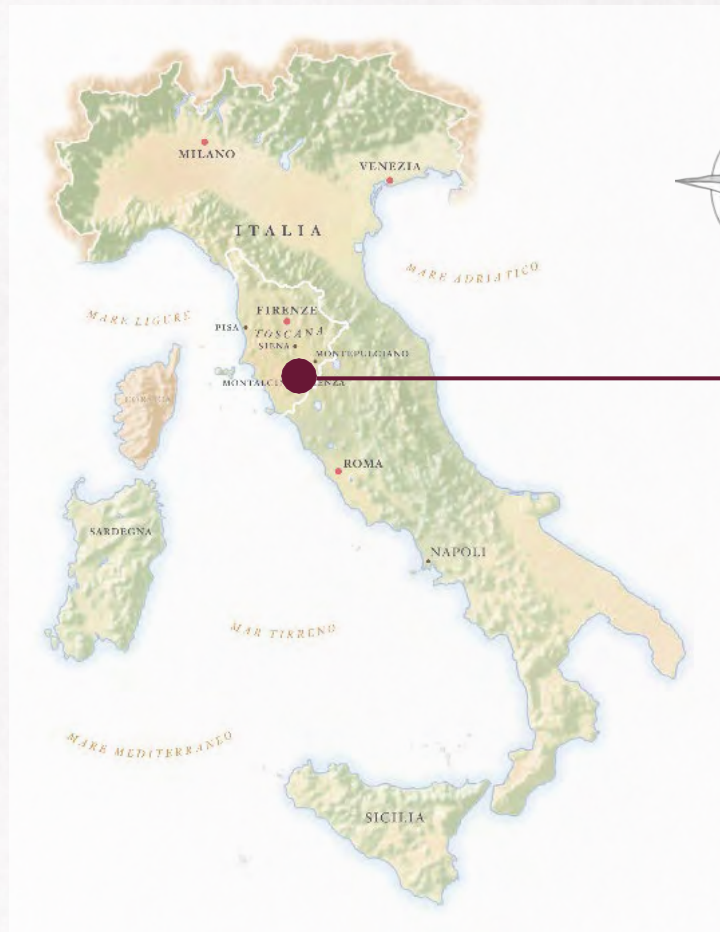
ENHANCEMENT

SUPERVISION

&

because of its high representativity (98%)
it operates in favor of all members and non-members
(ERGA OMNES)

MONTALCINO



31.200

Hectares
Total surface of Montalcino
municipality



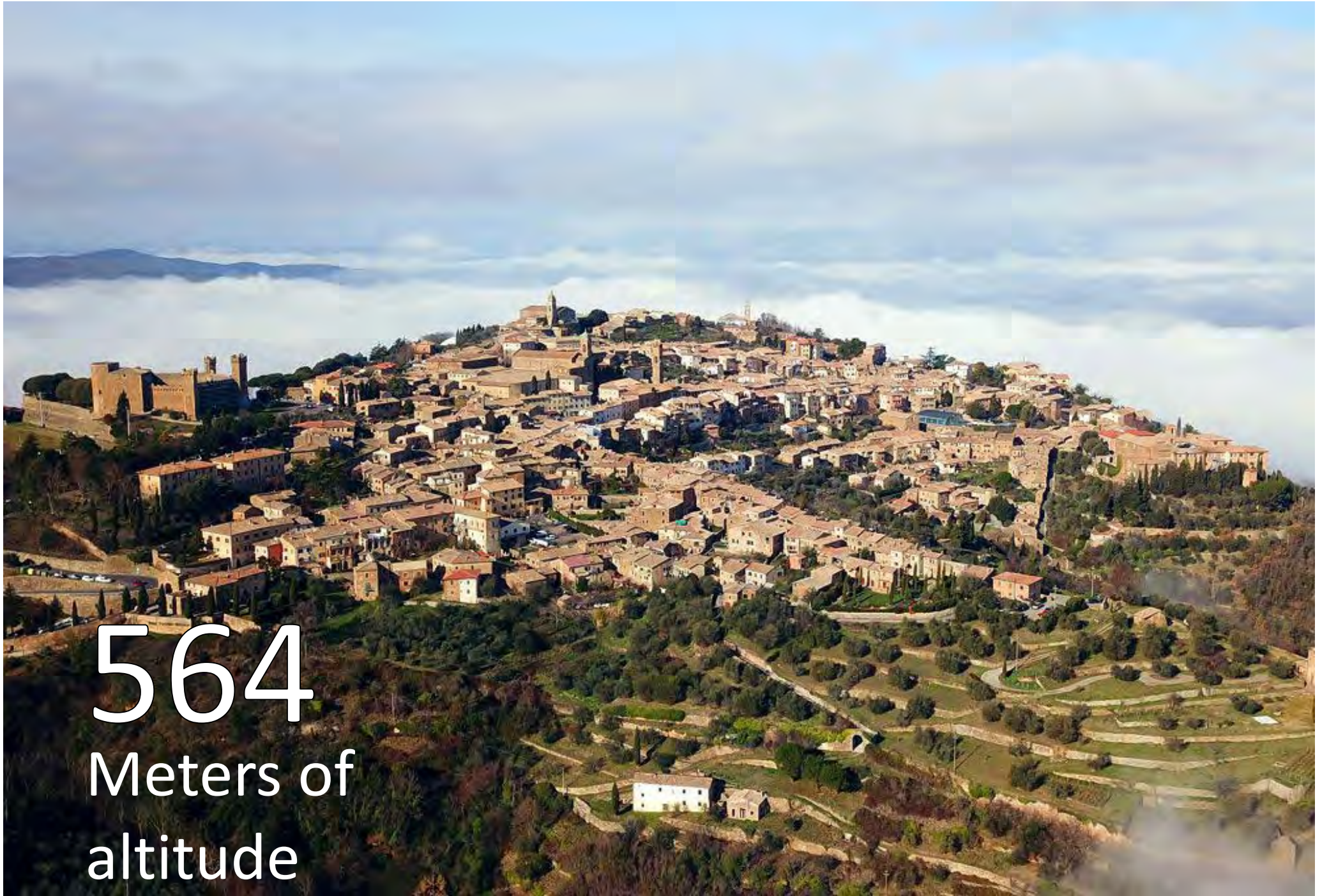
United Nations
Educational, Scientific and
Cultural Organization



World
Heritage
Centre

UNESCO WORLD HERITAGE CENTRE





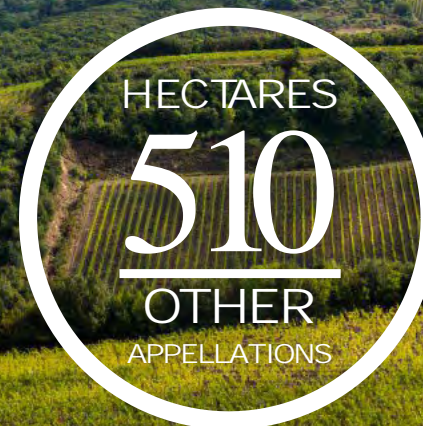
564
Meters of
altitude



3.500

Hectares of vineyards

VINEYARD AREA





208

Bottling
wineries

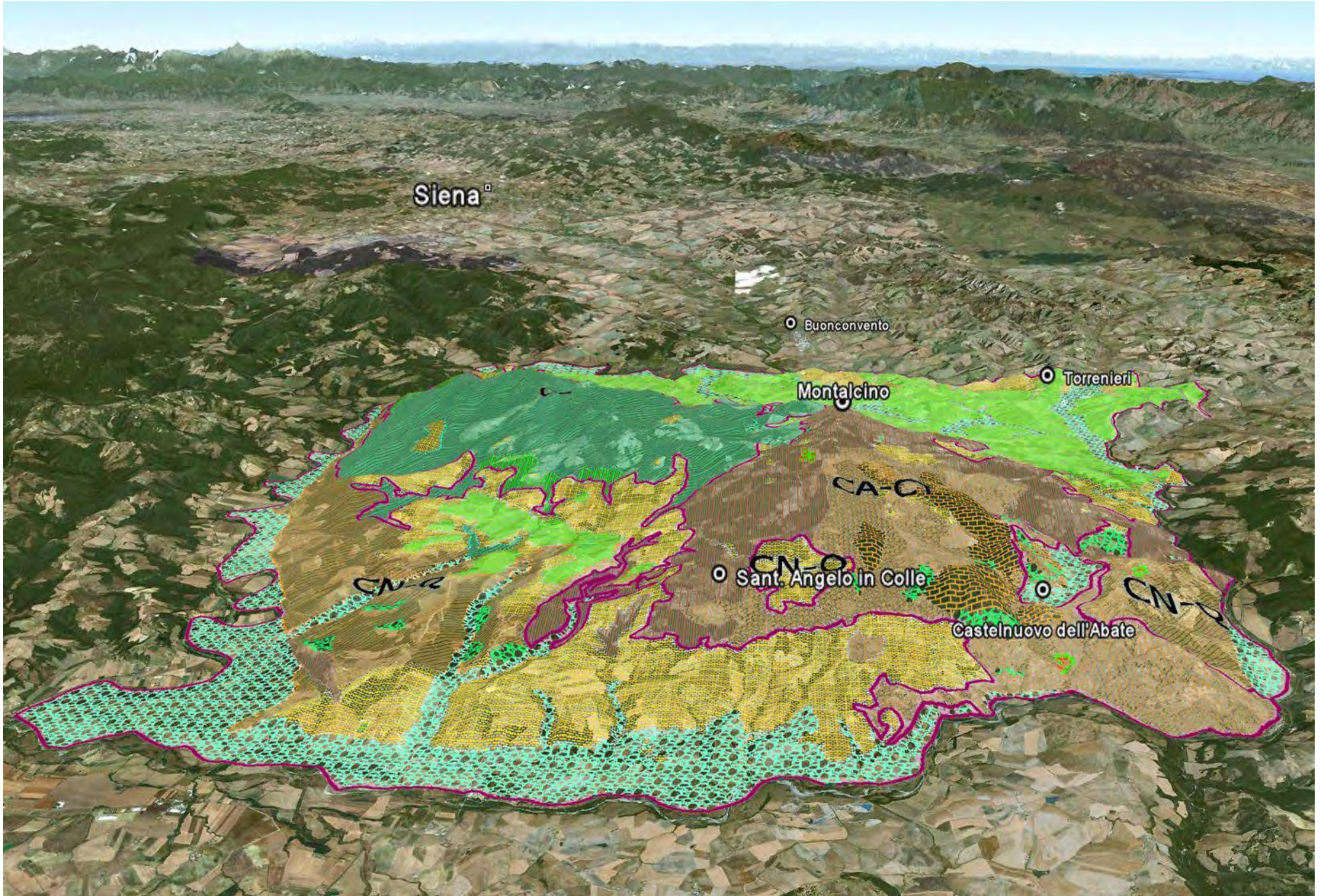
Typical Mediterranean climate with warm summers and cool winters





700

Millimeters of
yearly precipitation





MONTALCINO

North-Western slope



MONTALCINO

North-Western slope



MONTALCINO

South-Western slope



MONTALCINO

South-Western slope



MONTALCINO

North-Eastern slope



MONTALCINO

North-Eastern slope



MONTALCINO

South-Eastern slope



MONTALCINO

South-Eastern slope





SANGIOVESE

- Capable of combining vibrant acidity and finesse, with great age worthiness.
- Distinctive grape of Montalcino, strongly tied to its terroir.
- All wines of the appellation are based on Sangiovese.

HISTORY



THE HISTORY

- ◆ The birth of the Brunello of Montalcino dates back to the 19th century, when a handful of local farmers begin to experiment making a red wine from grapes of a vine traditionally cultivated in the surrounding lands. A grapevine known as "Brunello".
- ◆ The ampelographic committee of the province of Siena issued a Report on a particular Brunello aged 32 years - from grapes harvested in 1843 - that states that the wine displays analytical characteristics unchanged over time and it preserved itself perfectly.
- ◆ The founding father of the Brunello of Montalcino was Clemente Santi.
- ◆ For several years, the Brunello remained a rare wine reserved to only few refined connoisseurs. Only in the second half of the 20th century it became a universal symbol worldwide of the finest Made in Italy.



TIMELINE

16^o
century

MOSCADELLO DI MONTALCINO

described as 'suave and divine' in a F. Redi poem

mid
1800

first known label of

BRUNELLO DI MONTALCINO



1966

BRUNELLO DI MONTALCINO

certified as DOC

TIMELINE

1967

CONSORZIO DEL VINO BRUNELLO DI
MONTALCINO

is founded

1980

BRUNELLO DI MONTALCINO

certified as DOCG
(first red wine of Italy)

1984

ROSSO DI MONTALCINO

certified as DOC

WINES OF MONTALCINO

BRUNELLO DI MONTALCINO

DOCG

ROSSO DI MONTALCINO

DOCG

MOSCADELLO DI MONTALCINO

DOC

SANT'ANTIMO DOC

DOC

OTHER WINES

(I.G.T. TOSCANA, ETC.)



BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

PRODUCTION AREA

Municipality of Montalcino

GRAPE VARIETY

Sangiovese (a.k.a. Brunello in Montalcino)

MAXIMUM YIELD

8 tons per hectare

AGING IN WOOD (REQUIRED)

2 years in oak barrels

AGING IN BOTTLE (REQUIRED):

4 months (6 months for Riserva wines)

INTRODUCED ONTO MARKET

January 1st of 5th year after harvest

(January 1st of the 6th year for Riserva wines)



ROSSO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

PRODUCTION AREA

Municipality of Montalcino

GRAPE VARIETY

Sangiovese (known by the name Brunello in this area)

MAXIMUM YIELD

9 tons per hectare

INTRODUCED ONTO MARKET:

September 1st of year following harvest

UNOAKED

FRUITY
&
LIVELY

2

STYLES

OAKED

STRUCTURED
&
GENEROUS



MOSCADELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

PRODUCTION AREA

Montalcino

GRAPE VARIETY

White Moscato or Muscat

MAXIMUM YIELD

10 tons per hectare for Tranquillo (Still) and Frizzante (Sparkling).

5 tons per hectare for Vendemmia Tardiva (Late Harvest)

INTRODUCED ONTO MARKET

January 1st of second year after harvest for the Vendemmia Tardiva



SANT'ANTIMO

DENOMINAZIONE DI ORIGINE CONTROLLATA

PRODUCTION AREA

Montalcino

GRAPE VARIETIES

all those recommended and authorized in the Province of Siena, with specific limits for types reporting the grape variety and for Vin Santo

MAXIMUM YIELD

9 tons per hectare for whites and for Sant'Antimo red, 8 tons per hectare for all red wines reporting grape variety

INTRODUCED ONTO MARKET

September 1st of the year following the harvest.



**BOTTLES
PRODUCED
PER YEAR (AVERAGE)**



180
MILLIONS
€

TURNOVER
(ANNUAL)

ORGANIC & BIODINAMIC

25%

OF TOTAL
WINERIES

+96%

GROWTH TREND
IN THE LAST
5 YEARS

MARKETS

FOR BRUNELLO DI MONTALCINO



2019 VINTAGE



2019 VINTAGE



SEASONAL TREND

- Winter with temperatures slightly above the average for recent years
- Only minimum temperatures were below zero, concentrated mainly in the first half of January.
- Rainfall concentrated between 18 and 25 January and the first five days of February, for a total of about 70 mm over the two months.
- Budding took place at the usual time, with rainfall of around 100 mm and average temperatures of around 10° C in March, April and May.
- The seasonal trend during these months led to a vegetative slowing down of about two weeks.

2019 VINTAGE



- There was no significant rainfall in June and July, except for a major phenomenon at the end of July, with about 70 mm in two days.
- Average temperatures during the two months were between 20° C and 25° C, with peaks of 35° C on just two days.
- No precipitation was recorded in August, apart from around the 25th of the month, with a total of 20 mm; temperatures were within the usual range, with maximums between 30 and 35° C.
- Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient.
- All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological ripeness.

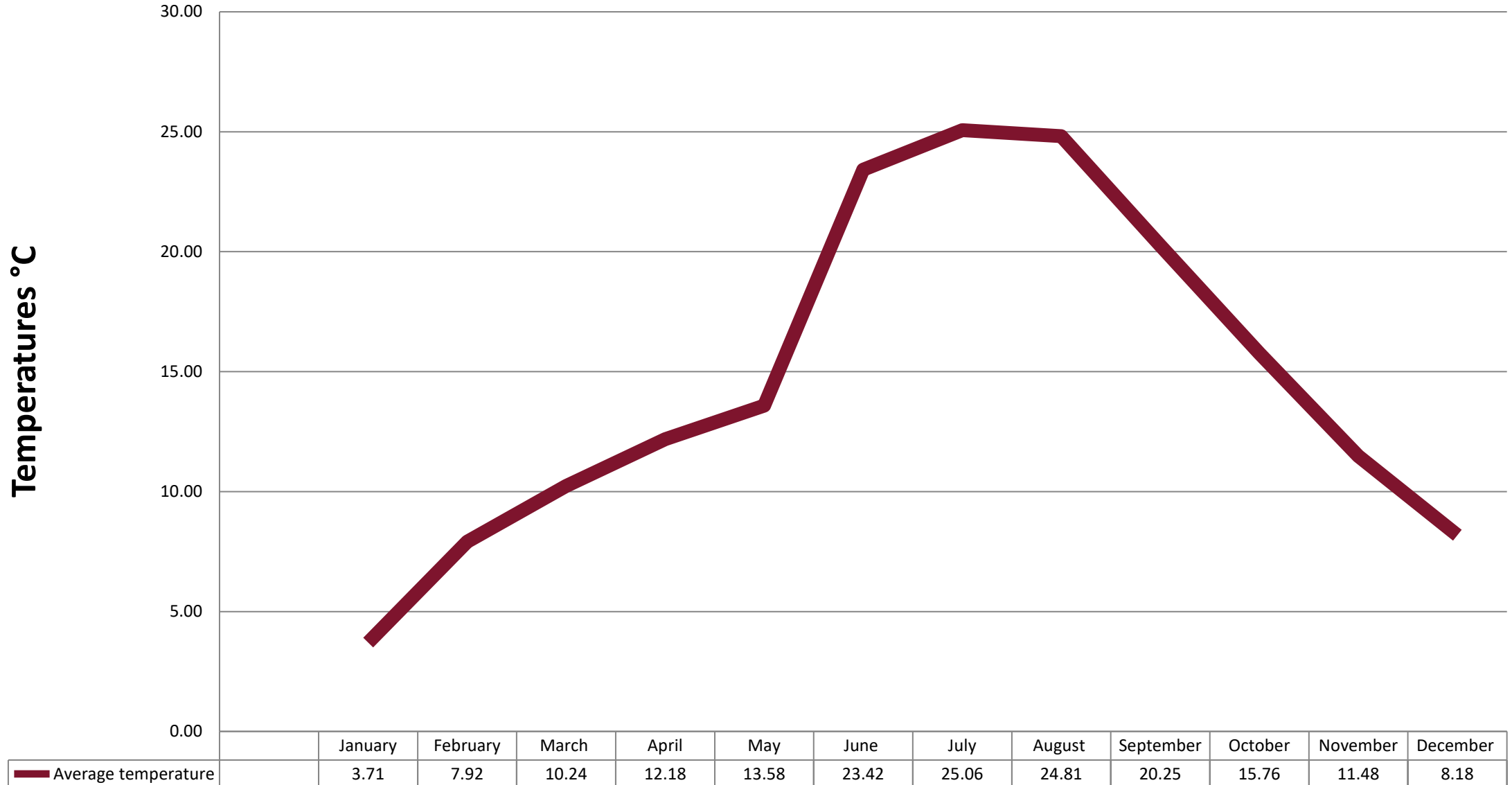
2019 VINTAGE



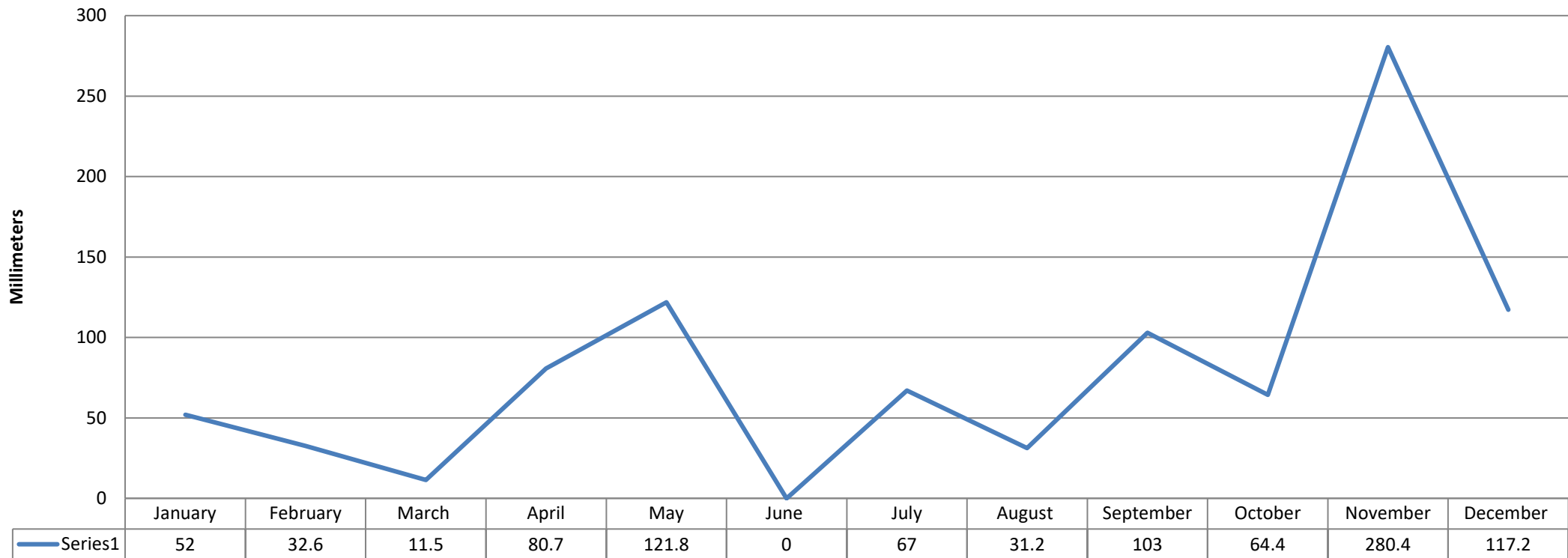
- The rain during the first week of September delayed the harvest and also allowed to mitigate the alcohol content of the grapes.
- **Product characteristics:** the Sangiovese grapes were in excellent health. The wines produced are characterized by elegance and finesse, with balanced tannins, clearly defined bouquets and distinct primary aromas.

Number of stars: Five

2019 Average temperature per month °C



Vintage 2019 annual rainfall 950 mm - total mm/per month



2018 VINTAGE



SEASONAL TREND

- The average rainfall and few days of snow over winter helped the water accumulation into the soil.
- The year began with temperatures above the seasonal average, which lasted until the end of February, when there was a sharp drop in temperatures with snowfall that affected the whole area, and minimum temperatures reaching almost -10° C
- There was some light snowfall and rain during March with minimum temperatures below 0 and maximum temperatures above 15° C at the end of the month.
- In April, when the buds opened, rainfall was sporadic and minimum temperatures were around 5° C, increasing suddenly from the middle of the month.

2018 VINTAGE



- Frequent and abundant rainfall in May, accompanied by high temperatures, allowed optimal vegetative development.
- Flowering began at the end of the month.
- Thanks to the significant humidity accumulated in the soil, the vineyards were able to withstand the high temperatures of June and July.
- Fruit setting was completed throughout the whole area by mid-June. There was a slight delay in veraison, began in the second half of July.
- August was characterized by weak, intermittent rainfall in the first three weeks and average temperatures of 25° C. Temperatures fell significantly in the last few days of the month, with minimum temperatures occasionally falling below 12° C. This led to uneven ripening, from the end of August.

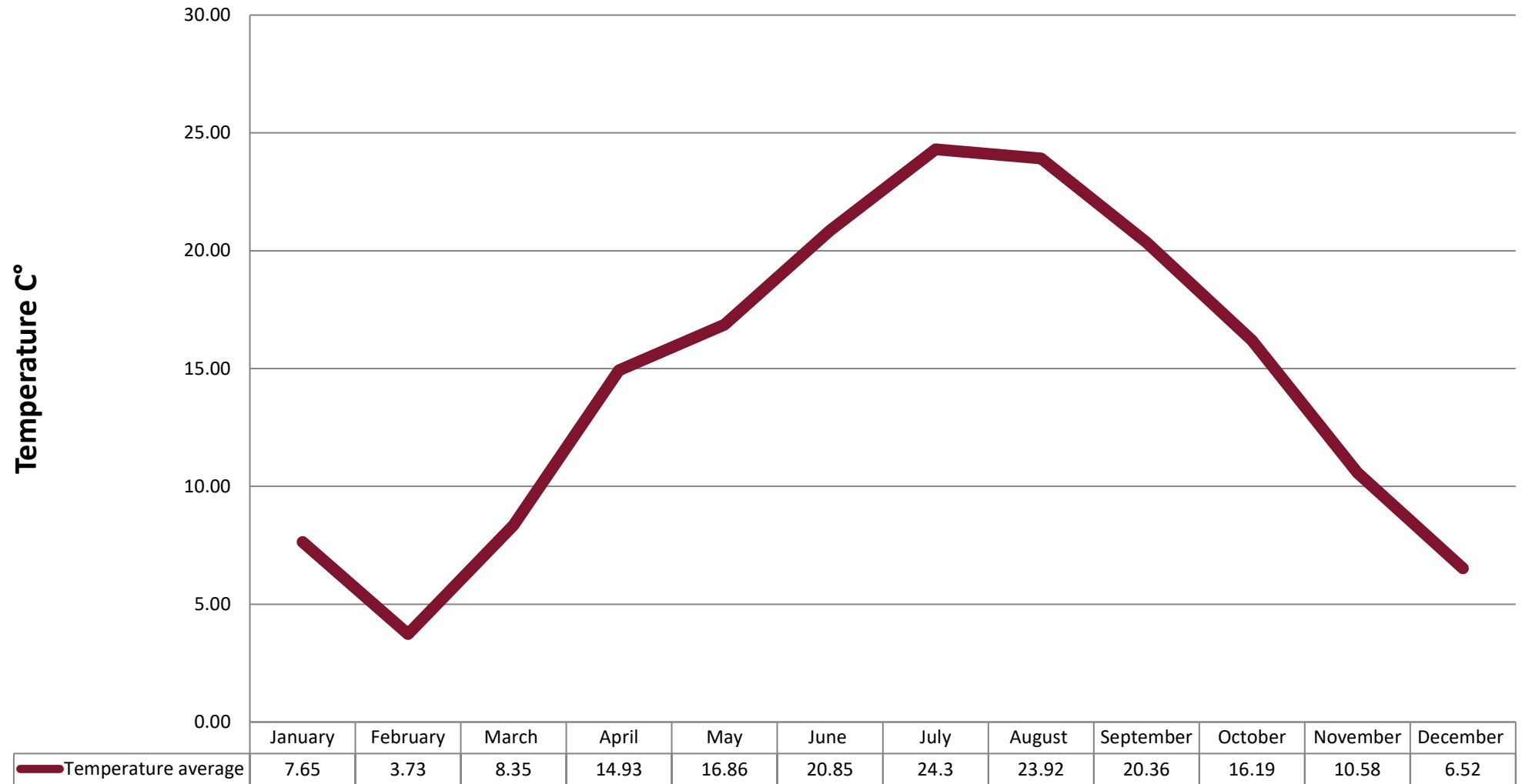
2018 VINTAGE



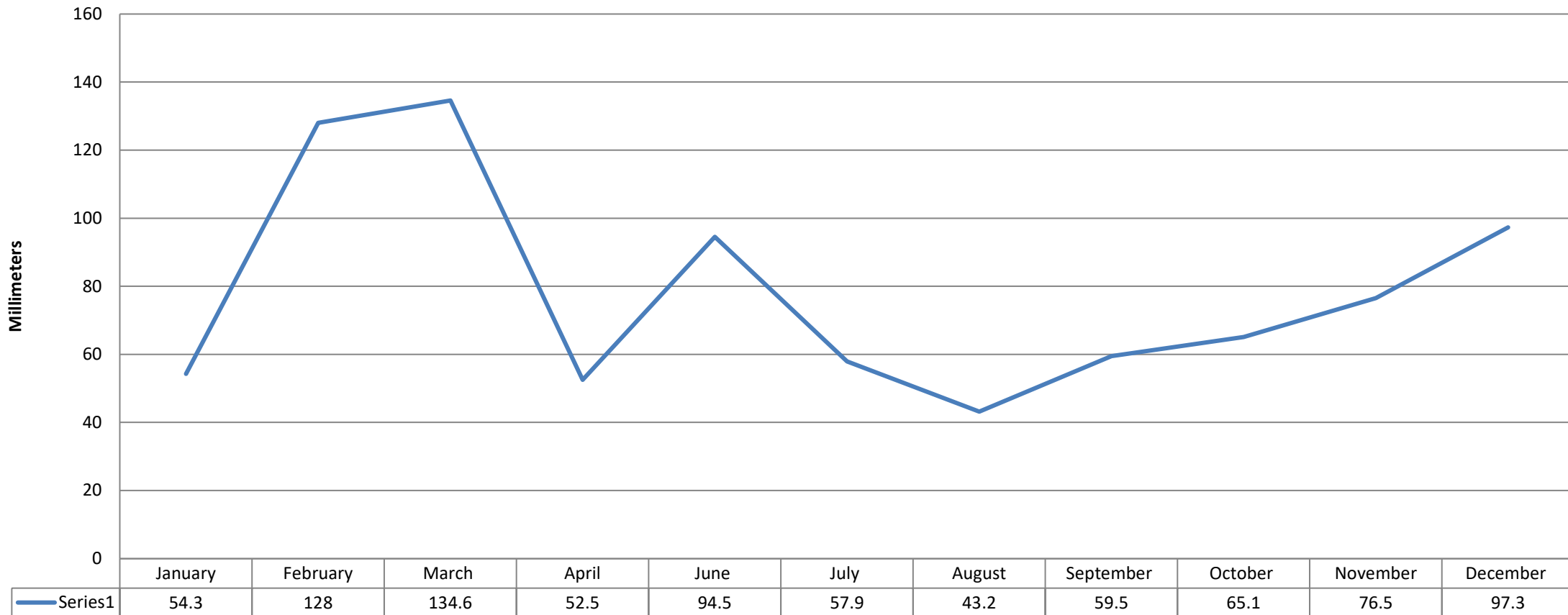
- There were some rainy days during the first week of September, with maximum temperatures of 30° C.
- The limited amount of rain on the grapes guaranteed good ripening.
- Heavy rainfall and temperatures of around 20° C from the second half of September forced the wineries to move the Sangiovese harvest forward to bring healthy grapes in the cellar.
- **Product characteristics:** The average weight of the berries was medium-high and the wines produced were elegant and refined, not particularly structured but with well-balanced tannins, evident primary aromas and definition of flavors.

Number of stars: Four

2018 Average temperature per month



Vintage 2018 - Annual rainfall 990 mm - total mm/per month





CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013



CONSORZIO DEL VINO BRUNELLO DI MONTALCINO

www.consorzio-brunello-di-montalcino.it