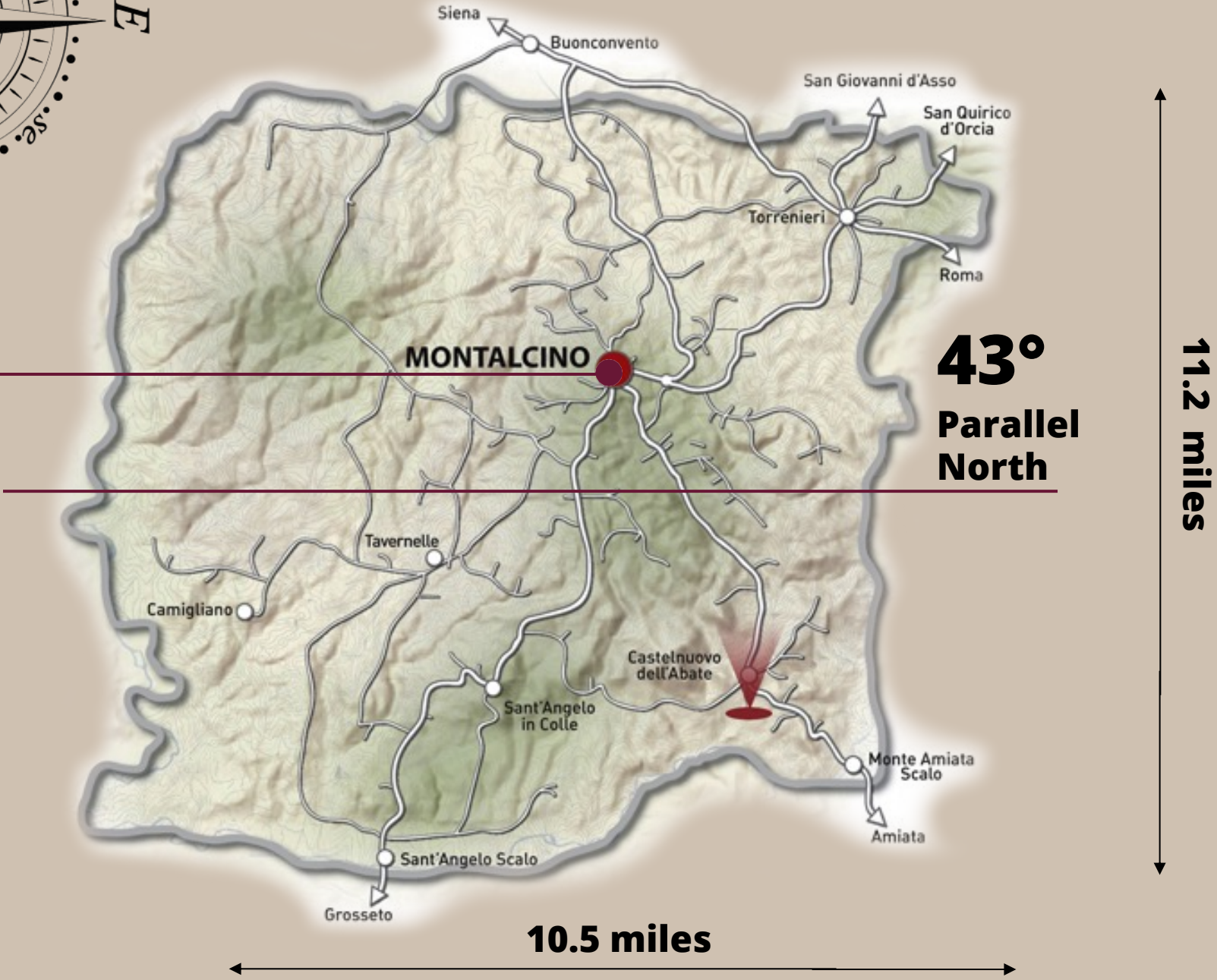


Four Expressions of Montalcino

Virtual Tasting



MONTALCINO



77.000

Acres

Total surface of Montalcino municipality









United Nations
Educational, Scientific and
Cultural Organization



World
Heritage
Centre

UNESCO WORLD HERITAGE CENTRE



1850

**Feet
Of altitude**

10.870

**Acres
Of vineyards**

5.180

**Acres
Of Brunello vineyards**

**Typical Mediterranean climate with
warm summers and cool winters**

CLIMATE

700 millimeters of yearly precipitation

BRUNELLO DI MONTALCINO DOCG

RULES OF PRODUCTION



Production area
Municipality of Montalcino

Variety
Sangiovese exclusively

Maximum yield of grapes
3.2 tons per acre

Typical yield: 68%

Minimum aging in wood
2 years in oak. Minimum aging in bottles:
4 months (6 months for the Riserva)

Minimum alcohol: 12.5% Vol.

Minimum total acidity: 5 g/lt

Bottling
can only be done with the production area

Release
After January 1st of the 5th year after the
harvest (6 years for the Riserva)

Packaging
Bordelaise shaped bottles only



SANGIOVESE

- **Capable of combining vibrant acidity and finesse, with great aging potential**
- **Firm, structured tannins, often pronounced and sometimes rustic if not fully ripe**
- **Lower anthocyanin content than many red varieties, resulting in a paler ruby red color**
- **Late ripening variety, requiring full phenolic maturity of skins and seeds**
- **Thin skins, requiring careful vineyard management**
- **Highly terroir-sensitive, allowing for a wide diversity of expressions**

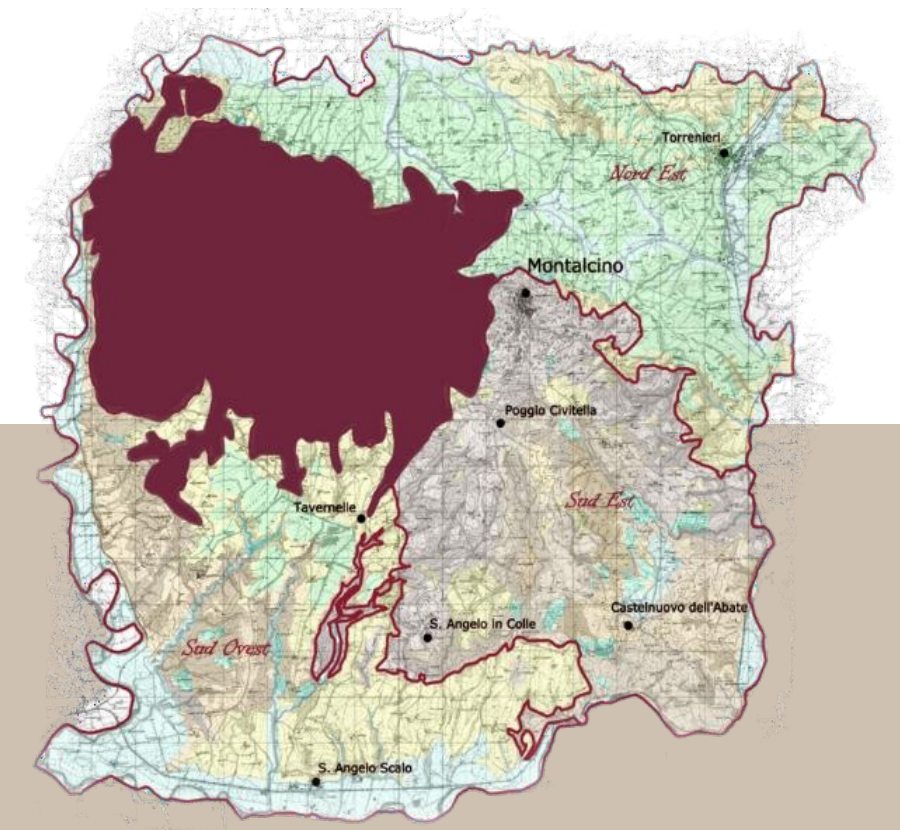


2019 VINTAGE

- **Warm, dry summer conditions with breezes and good diurnal range variation toward harvest**
- **Slow and even ripening, allowing full phenolic maturity of skins and seeds**
- **Excellent balance between sugar, acidity, and refined tannin development**
- **Bright acidity supporting freshness and aging potential**
- **Aromatic profile focused on red fruit, floral notes, and savory nuances**
- **Wines showing both immediate approachability and long-term aging capacity**

**WINE
NR.1**

MONTALCINO NORTH-WESTERN SLOPE



SanLorenzo

SANLORENZO

6 hectares (15 acres)

Family-run

1 grape variety

4 different expressions of Sangiovese

Altitude: 1640 feet

Vineyard exposure: southwest





22

30

HL304



22
HL318

SANLORENZO
VINO DI MONTALCINO

ROSSO
DI MONTALCINO
2018
SANLORENZO

BRUNELLO DI MONTALCINO
Riserva
2013
SANLORENZO

BRUNELLO DI MONTALCINO
2015
SANLORENZO

BRUNELLO DI MONTALCINO
SANLORENZO

BRUNELLO DI MONTALCINO
SANLORENZO



SANLORENZO



Soil: well-drained with green or red clay (marl), grey colored stone layers of galestro and fine limestones.

Vine age: 1990 – 2000

Training system: spurred cordon and guyot

Harvest: By hand, early October

Vinification

Soft crushing of the grapes after careful selection of the berries



Fermentation

In stainless steel tanks. 25 days of maceration on the skins. Malolactic fermentation in oak casks

Ageing

36 months in 30/35 HL oak casks. This is followed by at least 6 months ageing in the bottle before release

Alcohol content: 14,5%

**WINE
NR.2**

MONTALCINO NORTH-EASTERN SLOPE



La Gerla

LAGERLA®

11,5 hectares (28 acres)

Pioneering role

1 grape variety

6 different expressions of Sangiovese

Altitude: 1150 feet

Vineyard exposure: northeast / southeast



L'F G



Brunello di Montalcino
Denominazione di Origine Controllata

Vinicola
in territorio di Montalcino

75









40

HL 50

LAGERLI

LAGERLI

LAGERLI

LAGERLI

LAGERLI

LAGERLI

LA GERLA

Soil: well-drained with green or red clay (marl), grey colored stone layers of galestro and fine limestones.

Vine age: 1990

Training system: spurred cordon

Harvest: By hand, mid September

Vinification

manual harvesting and selection of berries on a sorting table



Fermentation

temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year

Ageing

Minimum 24 months in Slavonian oak barrels of various capacities: 50 and 100 HL. This is followed by at least 12 months ageing in the bottle before release

Alcohol content: 14,5%

**WINE
NR.3**

MONTALCINO SOUTH-EASTERN SLOPE



San Polo



SAN POLO
MONTALCINO

16 hectares (40 acres)

8 micro-plots

1 grape variety

**7 different expressions of Sangiovese
Family-run winery with Veneto origins**





1

2

3

4

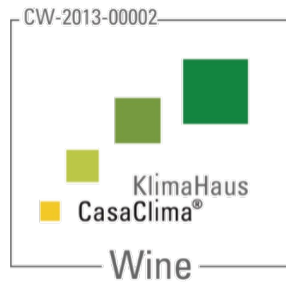
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6

7

8

- 1 - Vigna del Masso
- 2 - Vigna d'Oriente
- 3 - Vigna Rossa
- 4 - Vigna Podernovi
- 5 - Vigna Nuova
- 6 - Vigna Vignavecchia
- 7 - Vigna Mezzopane
- 8 - Vigna Selva



SAN POLO SUSTAINABILITY



SAN POLO HOSPITALITY



SAN POLO

Soil: Rich in calcium and clay

Vine age: 1990 – 2000

Training system: spurred cordon

Harvest: By hand in small 17kg crates towards end of September

Vinification

Soft crushing of the grapes after careful selection of the berries



Fermentation

In concrete tanks. Malolactic fermentation in oak casks

Ageing

30 months in 1000 L, 2000 L and 4000 L oak casks. This is followed by at least 6 months ageing in the bottle before it is released onto the market

Alcohol content: 14%

**WINE
NR.4**

MONTALCINO SOUTH - WESTERN SLOPE



Talenti



TALENTI
MONTALCINO

22 hectares (54 acres)

11 micro-plots

1 grape variety

6 different expressions of Sangiovese

Altitude: 800 - 1300 feet

Vineyard exposure: southeast / southwest



TALENTI

IMPORTED BY
PATERNO IMPORTS
CHICAGO ILL.



12 BOTTLES 750 ML. 1.5 L.
BRUNELLO DI MONTALCINO
PRODUCE AND BOTTLED BY
TALENTI
PODERE PIAN DI CONTE

12 BOTTLES 750
BRUNELLO DI MONTALCINO
PRODUCE AND BOTTLED BY
TALENTI
PODERE PIAN DI CONTE

12 BOTTLES 750
BRUNELLO DI MONTALCINO
PRODUCE AND BOTTLED BY
TALENTI
PODERE PIAN DI CONTE







TALENTI

Soil: Sandy loam, with clay and plenty of Galestro marl heavy soil

Vine age: 1990 – 2000

Training system: spurred cordon

Harvest: By hand in small 17kg crates towards end of September

Vinification

Soft crushing of the grapes after careful selection of the berries



Fermentation

Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C)

Ageing

About 60% of the wine ages for at least 24 months in 500-liter French oak tonneaux, and the remaining 40% in 15-25 Hl Slavonian oak barrels

Alcohol content: 14%

GRAZIE

AND LET'S STAY IN TOUCH!



@claudiacallegariDipWSET



@callegari_thewineroom



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www.callegari.wine