



# Tenuta Buon Tempo

p. **56**

## BRUNELLO DI MONTALCINO DOCG 2012

The name "p.56" refers to the land registry plot of our oldest vineyard of around 25 years old vines. The highest portion of the vineyard is where we selected the smallest bunches of the highest quality grapes passing through the vineyard numerous times looking for the perfect maturation, concentration and aromatic components of each grape needed for the selection. Combined with gentle vinification in our cellar this wine shows great complexity, elegance and structure and will with time show the longevity that represents the best of our unique terroir in Castelnuovo dell'Abate. A terroir that generously gives us beautiful wine year after year.

**GRAPE VARIETY:** 100% Sangiovese.  
**PRODUCTION AREA:** Montalcino, Castelnuovo dell'Abate.  
**EXPOSURE:** South-east.  
**ALTITUDE:** 350 meters ASL.  
**SOIL:** Galestro marl-Sandstone.  
**TRAINING SYSTEM:** Spurred Cordon.  
**PLANTING DENSITY:** 3.333  
**YIELD PER VINE:** 1 kilo.  
**HARVEST:** September 25-30.



**WINEMAKING AND AGING:** The vinification takes place in temperature controlled stainless steel tanks with native yeasts and a long maceration of 4 weeks followed by 40 months of aging in 500 liter french barrels of which 35% are new and the rest are 2nd and 3rd year passage. After natural clarification by decantation in stainless steel tanks, it is bottled and then rests for 6 months.

**TOTAL PRODUCTION:** 6,000-7,000 bottles per year.

**TASTING NOTES:** The orange-peel, plum and light coffee character is currently prevailing in this wine. Medium to full body, chewy tannins and savory, fruity finish. Hint of balsamic vinegar towards the end and a touch of bitterness. Needs two or three years to soften.

**ALCOHOL CONTENT:** 14.5% by vol.

**VOLUME:** 750 ml.

**EAN CODE:** 8 058056 162168

