



Tenuta Buon Tempo

Oliveto p. 56 BRUNELLO DI MONTALCINO DOCG 2014

The name "Oliveto p.56" refers to the land registry plot of our oldest vineyard of around 25 years and the name of the original farm dating back to the '40's. 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 six weeks followed by three years of aging in large Slavonian oak casks (20 and 35 hl). After natural clarification by decantation in stainless steel tanks, it is bottled and then rests for a minimum of one year before release.

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

TASTING NOTES: Interesting tobacco, fresh-herb and dark-fruit character. Full body, layered and very pretty. Juicy fruit. Chocolate and cherry flavors. Some smoke, too. Fascinating. Drink now.

ALCOHOL CONTENT: 14% by vol.

VOLUME: 3 L.

EAN CODE: 8 058056 164469

