

MARTOCCINA



The Martoccina vineyards extend over the southwest side of Montalcino at an altitude of 250 meters above sea level. From this location, vineyards are exposed to the sun for the entire length of the day and are likewise protected from the cold northern winds. At this average altitude, the grapes acquire the maximum expression of their fragrance and ripening. The land, rich in stone, guarantees excellent permeability and consequent drainage of rainwater.

Each hectare holds about 5,000 strains of the best selections of Sangiovese. Martoccina adopts cultivation methods that favor low yields, which are well below the production regulations. This is a difficult, but effective choice to obtain a great wine.



In the cellar, oak barrels and barriques give unmistakable aromas and enveloping fragrances to each wine. The passion with which the Martoccina family follows every stage of production, from fermentation to aging, is a guarantee of quality and authenticity.

Brunello di Montalcino

Brunello di Montalcino is surely one of the most well-known and treasured wines in the world. It is a red wine of extraordinary elegance and concentration obtained from a long ageing process. It has a full and ethereal fragrance with hints of wild berries, black cherry and vanilla.

Production Area: DOCG Montalcino

Grape Variety: Pure Sangiovese

Soil: Medium texture

Height: 300 meters above sea level

Harvest: From September 20th to October 15th

Vinification: The grapes are destemmed and pressed, then the fermentation process takes place. Contact between the grape skins and must lasts for about 20 days. The wine is then stored in tanks in temperature controlled rooms to support the malolactic fermentation.

Ageing: The wine ages for 36 months, part in Slovenian oak barrels and part in French oak barrels.

Bottle Ageing: A minimum of 6 months before introduced to the market

Average Annual Production: 10,000 bottles of 750ml

Alcohol: 13.5%

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