

TASSI

Brunello di Montalcino

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

GIUSEPPE TASSI

2021

**Denomination**

Brunello di Montalcino DOCG

Grape variety

100% Sangiovese

Vineyard

Selection of grapes from Vigna Tassi, planted in 1999 with Guyot training system and covering 2.8 hectares. The vineyard is located southeast of Montalcino, in the Castelnuovo dell'Abate area, at the foot of Castello di Velona with views of Mount Amiata. It lies at 240 meters a.s.l., with southwest exposure. The soil is clayey, with about 15% stones and a rich presence of magnesium, iron, and manganese.

Vinification

Fermentation with indigenous yeasts in wooden vats with maceration of 20–30 days.

Aging

24 months in Slavonian oak casks from 15 to 25 hl.

Alcohol Content

14%

Vintage 2021

2021 was a complex year and one of the hottest in recent years. The spring frosts in early April affected yields and the regularity of flowering. The hot, dry summer, with low rainfall and persistent winds, favored a natural concentration of the grapes and a reduction in the weight of the bunches. Low yields and careful work in the vineyard resulted in healthy, well-ripened grapes, giving rise to wines with structure, balance, and depth.

Tasting Notes

Expressive and deep on the nose, with aromas of black cherry, cherry, and raspberry, accompanied by salty and mineral notes, Mediterranean herbs, lavender, sandalwood, and sweet spices, with hints of mocha and bitter citrus. On the palate, it is elegant and dynamic, medium-bodied, supported by bright acidity and a very fine, well-integrated tannic texture. The finish is juicy, precise and persistent, with citrus notes and a structure that promises harmonious evolution over time.

Tassi di Franci Franca

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