

TASSI

Brunello di Montalcino

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2021



Denomination

Brunello di Montalcino DOCG

Grape Variety

100% Sangiovese

Vineyard

The Brunello Annata is born from a blend of grapes coming from the family's two historic vineyards, located in the Velona area (Castelnuovo dell'Abate) at an altitude between 200 and 240 meters a.s.l. One vineyard faces southeast and the other southwest; both lie on clay-loam soils rich in iron and magnesium, with one characterized by a higher presence of stones and galestro. The vineyards, trained with the Guyot system, range in age from 25 to over 40 years.

Vinification

Fermentation with indigenous yeasts in unvitified concrete tanks, with a maceration of 20–30 days.

Aging

24 months in Slavonian oak casks from 15 to 50 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

Charming and multifaceted on the nose, with aromas of red cherry, black plum, and delicate flowers, accompanied by notes of undergrowth, mushrooms, dried herbs, and tea. On the palate, it is harmonious and enveloping, medium-full bodied, supported by fresh and well-integrated acidity. The tannins are silky and well-defined, lending elegance and continuity to the palate. The finish is long, balanced, and flavorful, with hints of toasted hazelnut and mocha, promising beautiful evolution over time.

Tassi di Franci Franca