

TASSI

Brunello di Montalcino

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

VIGNA COLOMBAIOLO

2021



Denomination

Brunello di Montalcino DOCG

Grape Variety

100% Sangiovese

Vineyard

Vigna Colombaiolo, planted in 2000, covers 0.9 hectares in the southeastern area of Montalcino, at Castelnuovo dell'Abate, facing the Abbey of Sant'Antimo, at 300 meters a.s.l., with east/southeast exposure. The soil is clay-loam, with low stone content and a good calcareous component. The training system is spurred cordon.

Vinification

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

Aging

24 months in Slavonian oak casks from 10 to 15 hl.

Alcohol Content

13%

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

Intense and seductive on the nose, with aromas of cherry, raspberry, and red plum, enriched with balsamic, floral, and spicy notes of cocoa, cinnamon, dried flowers, almond, and flint. The palate is full and enveloping, supported by a bright acidity that gives it momentum and freshness. The tannic texture is fine and silky, well integrated, while the finish is long, elegant and fragrant, with hints of licorice, mocha and citrus. A wine of great grace and depth, destined to express itself at its best with a few years of aging.

Tassi di Franci Franca