

# TASSI

## *Brunello di Montalcino*

DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA

2021



### **Denomination**

Brunello di Montalcino DOCG

### **Grape Variety**

100% Sangiovese

### **Vineyard**

Our Estate Brunello is crafted from a selection of grapes grown across our estate vineyards on the south-east and east side of Montalcino, at elevations ranging from 200 to 360 meters above sea level. The blend expresses the identity of our estate as a whole.

### **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**