
CORTONESI

Brunello di Montalcino docg **«LA MANNELLA»**

- *Brunello di Montalcino Cru in La Mannella*
- **Vineyard in northern block of Montalcino close to Montosoli**
- *Total production: about 3.000 cases*
- *35.000 bottles made*
- *Very classic style Brunello di Montalcino*



Our Brunello di Montalcino “LA MANNELLA” is produced with Sangiovese from vineyards around the winery, in the Montosoli area, on the slopes of the hill of Montalcino. The soils are characterized by sandstone and clay, but at the same time they are rich of marlstone, where the temperature range between day and night allows the production of wines with a complex aroma profile, very elegant and fine. It ages for 3 years in Slavonian oak 30Hl barrels and it embodies the traditional spirit and the passion for our territory that my grandfather and my father have conveyed me. This Brunello comes from two vineyards, both beside the winery center. The vintage 2012 was the first to be produced only with grapes coming from La Mannella. In the past about 20% of the grapes came from the Poggiarelli vineyard. This change was made to have a pure expression of the specific terroir of La Mannella, characterized by elegance and pleasantness. Giving wines that embody one of the most representative areas of Montalcino.