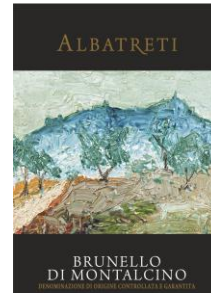

Albatreti Brunello di Montalcino DCG

Winery: Albatreti
Category: Wine – Still – Red
Grape Variety: Sangiovese Grosso
Region: Montalcino / Tuscany/ Italy
Vineyard: Estate
Winery established: 2008
Awards: 2015 91 pts Vinous



Product Information

Soil: Stony, “galestro” = stony clay, very common in this area of Tuscany

Altitude: 1,300 to 1,650 feet above sea level

Age of vines: planted in 1999

Vinification & Yield: Manual harvest at the end of September. Fermented in stainless steel, maceration for 15 days, malolactic fermentation in stainless steel. Aged for 10 months in 130-gallon tonneaux and 3 years in 800-gallon oak casks plus 6 more months of bottle ageing. Yield: 1kg/ vine, 28HL/Hectare

Tasting Note: Aromas of underbrush, toasted oak, coffee and a whiff of roasted herb emerge on this. On the palate: dried black cherry, hazelnut, anise and vanilla alongside firm tannins.

Production: 3,000 bottles

Producer Information

The winery Albatreti was founded by Gaetano Salvioni, cousin to the world-famous Giulio Salvioni (La Cerbaiola), in year 2008. Gaetano's father and mother owned small properties in the surroundings of Montalcino, so that viticulture and winemaking has been always a significant part of his life. Gaetano Salvioni had studied fine arts in Florence and once he got his diploma he realized that he would have gained little income as an artist; thus, he opened a small shop of electronics and technology in Montalcino, but he never stopped to work a small piece of land – on the weekends - just for the sake of pleasure. Albatreti is located close to the village of Montalcino, 2 km West at an altitude of about 1,500 feet surrounded by woods and manures. The name “Albatreti” means woods of Albatro a very common wild bush locally known also as “Corbezzolo”. The property was owned by Gaetano's wife, but was almost abandoned after the great frost of January 1985 when about 1000 olive trees were killed by the polar temperatures. Only a small vineyard (0.15 ha), high density planted, resisted the frost and Gaetano decided to shift the production of the property to grape and wine. So he started to manage the small old vineyards and after few years (1999) he planted 2.50 hectares of Sangiovese, followed by another 2 hectares few years later. The first years Gaetano used to sell the grapes to neighboring producers and only in year 2009 he decided to start vinifying his crop and bottle it under the current label.