

Villa al Cortile

Piccini Family Estate in Montalcino DOCG

With more than 130 years of tradition under its belt, Piccini is one of the most important names in Italian winemaking history, ranking the 30th among all Italian wine producers, 5th in Tuscany and in the top of Chianti producers. The passion for the wine making has been the family legacy since 1882 and now, the IV generation takes up the challenge of producing already one of the most prominent Brunello wines launched for the last vintages, enjoying a great recognition internationally and adding up the 2011 Decanter Wine Trophy for Tuscany for vintage 2006.

Varietals :

100 % Sangiovese Grapes

Recommended Serving Temperature :

18° C / decanting the wine for 1 hour is highly recommended.

Piccini, Villa al Cortile Brunello di Montalcino DOCG

Winemaking : Vintage 2010

2010 vintage has been classified by the Consortium of Brunello di Montalcino wines as a 5 stars vintage and it is recognized as one of the best vintage, following 2006 and 2007 extraordinary vintages.

In Montalcino, the year began with a cold winter followed by a rainy spring. June to September was sunny, warm but not torrid, alternating showers and sunshine in the fall with mild temperatures. A perfect year with no extremes for Montalcino, when sun, wind and mild temperatures allowed the vineyards to gradually develop to full maturity of the grapes. A classic vintage on the harvest calendar as well, harvest takes place in the first part of October.

Villa al Cortile 2010 wines are dense, but not weighty, with pure, focused bitter-cherry flavors strengthen up by an underlying earthiness. Elegant, rippling with acidity.

Villa al Cortile Brunello 2010 is generous fruit driven and ready to drink from 2015, it will have a good evolution for the next 10 years.

Villa al Cortile Philosophy :

Exceptional wines are only produced in the vineyard. The 9 ha of vineyards 15 years old are located on the eastern part of Montalcino with a W-SW exposure at 350 m asl. Use of environmentally sustainable growing techniques: the cultivation is done with traditional methods without the use

of herbicides/pesticide, using exclusively organic fertilizers, following the integrated pest management and using no irrigations. All these efforts are being constantly made in order to create a wine that is an expression of the territory, a landmark on quality of Montalcino with the modern approach that made Piccini wines known internationally: Traditionally, Brunello is a wine that requires dedication and patience: it has to be aged at least 5 years just to call it a "young Brunello". Our ambition in Brunello is to create a wine that speaks of a very unique equilibrium between a grape varietal, sangiovese and its dedicated territory : Montalcino. Sangiovese and Montalcino are naturally in perfect balance. In our making of Brunello we are following the rules of simplicity, equilibrium and moderation and our ambition is to bring forward with every vintage wines that are uniquely representative of the region.

Winegrowing region : Montalcino DOCG

Analytical properties:

Alcohol : 14 %

Total acidity (in tartaric) : 5.25 g/l

Volatile acidity (in acetic) : 0.55 g/l

Residual sugar : 1.20 g/l

Cooperage : 36 months in Oak Barrels (Slovenian & French),
6 months bottles.

Tasting Notes :

Aroma : dark cherries, plums, spicy, minerals, hints of mint.

Taste : vibrant, dense fruit, cherry, sweet tannins.

Food Matching : 18°C with game, red meat or as an after dinner wine with a selection of aged cheese.

Winemaker's notes :

It was a cold year, with an irregular flowering that lowered yields, and a very late harvest. The wines possess stunning depth, well-delineated aromatics and massive structure.

Dark red cherries, plums, cloves, mint and sage, persistent. 2010 isn't a big, but rather a vertical wine, with firm, yet sweet, silky tannins. Good structure, but not powerful, with mineral notes in the finish. Invigorating acidity.

2010 Riserva Villa al Cortile : 60.000 bottles produced

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