

Name | Brunello di Montalcino
Country of origin | Italy
Country | Thailand

Date of registration

24/10/2007



CONSORZIO DEL VINO
BRUNELLO DI MONTALCINO



Source: consorziobrunellodimontalcino.it

Main characteristics/features

Brunello di Montalcino is a wine produced from Sangiovese grapes grown on the slopes around the Tuscan village of Montalcino, 30 km south of Siena, Italy. The colour of Brunello di Montalcino is an intense ruby red that tends towards garnet as it ages. Its aroma is unique and pronounced. The flavour of this wine is lightly tannic (bark acid), robust, harmonious and lasting. The minimum alcohol content is 12.5 % Vol.

Production/processing

The variety of grapes used for Brunello di Montalcino is Sangiovese, known as 'Brunello' in Montalcino. Vineyards must be suitable for the production of grapes and be planted on hillsides at a maximum altitude of 600 metres above sea level with sufficient sunlight. Pruning of the grapevines is traditional, by hand, a method that has been used for a very long time in the Montalcino area. The harvest normally begins on 20 September and ends on 10 October. Once the grapes have been harvested, the fermentation is carried out in cellars. The grapes are placed in large stainless steel containers and left there for about 15-20 days. Once the process is complete, the residues are separated from the liquid, leaving the wine.

Minimum aging for the wine is 2 years in oak barrels and 4 months in bottles (6 months for the *Riserva*). The wine will be ready to be sold 5 years after the year of the harvest (6 years for the *Riserva*).

Geographical area

The Brunello di Montalcino production area is located in Tuscany, in central Italy, about 40 km south of Siena, in the territory of Montalcino.

Link between product and territory

Only the natural conditions and human factors in Tuscany enable the production of Brunello di Montalcino. Tuscany is situated in central Italy and its topography ranges from flat areas along the coastline and river valleys to hilly and mountainous zones towards the Apennines. Montalcino is a hilltop village to the south of Siena, where the vineyards cascade down the slopes to flatter land. The grapes used to make wine have a unique aroma and taste that make 'Brunello di Montalcino' renowned. Winemaking has been in the area since historic times and dates back to the Etruscan age. Brunello di Montalcino wine originated in Tuscany, in the municipality of Montalcino. Brunello di Montalcino was protected in Italy by DOC status (*Denominazione di Origine Controllata* or 'controlled designation of origin') from 1966, until it was awarded its DOCG (*Denominazione di Origine Controllata e Garantita* or 'controlled and guaranteed designation of origin') classification in 1980.

Publication in the Official Gazette

Competent Authority

Department of Intellectual Property

GI right holder/GI association

Consorzio de Vino Brunello di Montalcino

Contact information

Costa del Municipio 1, 530245 Montalcino (Siena), Italy

Type of product

Wine

Control body

Consorzio de Vino Brunello di Montalcino

File number

49200021

Websites

<http://www.consorziobrunellodimontalcino.it/>