Azienda Agricola
LE RAGNAIE

Le Ragnaie Brunello di Montalcino Fornace DOCG 2013

Le Ragnaie winery is the property of Riccardo Campinoti and his wife Jennifer, who with the collaboration of their indispensable team of workers, pay meticulous attention to each and every phase of the winemaking process, striving to produce the best possible wines at every level.

Le Ragnaie extends over 28 hectares in Montalcino, in the Province of Siena, in south western Tuscany. One third of Le Ragnaie's vineyards are planted at the highest altitude of any across the entire Montalcino appellation (600 m.a.s.l.). As one of the highest points, the area became famous amongst bird catchers, and hence the traditional bird catcher's net featured in the brand imagery. The vineyards are farmed according to the guidelines for Organic Agriculture*.

The Le Ragnaie vineyards are divided into three distinct parcels within Montalcino which allows Riccardo and Jennifer to produce three diverse 'terroirs' of Brunello:

> Le Ragnaie: The vineyard is located in the central zone of Montalcino, at the highest elevation of any in Montalcino.

> Petroso: The vineyard is located along the Scarnacuoia Rd below the village of Montalcino, in the oldest winemaking part of the area.

> Castelnuovo dell'Abate: The vineyard is located in the southern sector of Montalcino in front of the Amiata Mountain.

* Le Ragnaie Codice OdC IT-BIO-004 Num.09-02377 (Suolo e Salute, Organismo di Controllo e Certificazione)

Technical Details:

Variety	sangiovese 100%
Alcohol	13.5% per volume.
Vineyard Area	The grapes are sourced from a single (estate) vineyard in Castel Nuovo Vigna Loreto, at 600 m.a.s.l. in the south west area of the Brunello delimited zone.
Method	The fruit is hand-harvested at low yields of just 55 Hl per hectare. Temperature controlled fermentation (31C) occurs with indigenous yeasts in cement tanks with a total of 40 days with maceration, followed by the malo-lactic fermentation. Ageing is carried out in cement tanks and Slavonian oak botti of 25Hl in size for 36 months. The wine is lightly filtered but not fined prior to bottling.

Tasting Notes:

Colour	Pale brick red.
Bouquet	A concentrated bouquet of ripe, dark, cherry fruit with ethereal overtones.
Palate	The palate follows through in a similar vein with amazing concentration yet at the same time beautifully focussed, balanced and refined. Great length on a dry, elegant and minerally finish.
Service	Serve at 14 degrees Celsius, with local specialities such as ragù of cinghiale, roasted veal (lo stinco with milk and Brunello jus) or pork belly with wild fennel or porcini mushrooms.
Cellaring	10 - 15 years +
Winemaker	Riccardo Campinoti

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