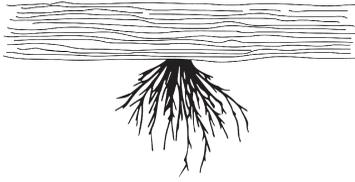


# LE MACIOCHE



## PRODUCER PROFILE

Estate owned by: The Cotarella Family  
Winemaker: Pier Paolo Chiasso  
Total acreage under vine: 75  
Estate founded: 1985  
Winery production: 12,000 Bottles  
Region: Toscana  
Country: Italy

## Brunello di Montalcino Riserva DOCG 2011

### WINE DESCRIPTION

Brothers Renzo and Riccardo Cotarella, both winemakers, founded Falesco winery on the border between Umbria and Lazio in 1979. After almost 40 years the small family business was transformed into a successful one for the next generations. Their investments can be considered largely repaired especially in terms of affection in fact their daughters Dominga, Marta and Enrica are the owners of the winery.

### ABOUT THE VINEYARD

Le Macioche is located in the heart of the hilly territory of Siena (southern part of Tuscany) halfway between the Tyrrhenian Sea and the the Central Apennines. The Tenuta di Giova with its southern orientation, a good supply of clay is very rich in skeleton due to the presence of outcropping galestro rocks. The balance between exposition, altitude and type of soil, give Brunello the full expression of red fruits, tannin and slight acidity traits.

### TASTING NOTES

The color is an intense and luminous ruby red with garnet reflections. The aroma is sharp and penetrating, with notes of dried flowers, powder, nutmeg, cloves, spices and tobacco, with a characteristic finish of undergrowth. The tannin is smooth and energetic and blends well with the sweetest of the wood and promises a long and happy aging. The finish is very clean and very persistent.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Brunello di Montalcino DOCG
Vineyard size:	8 acres
Soil composition:	Clay
Training method:	Guyot
Elevation:	1,477 feet
Vines/acre:	1214
Exposure:	Southern / Southwestern
Year vineyard planted:	1980
Average Vine Age:	over 25 years
Harvest time:	October
First vintage of this wine:	1995
Bottles produced of this wine:	12,000

### WINEMAKING & AGING

Varietal composition:	100% Sangiovese Grosso
Fermentation container:	Barrels
Length of alcoholic fermentation:	12 days
Fermentation temperature:	82 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	12 days
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Barrels
Size of aging container:	30 hL
Age of aging container:	Three years
Type of oak:	French
Length of aging before bottling:	3 years
Length of bottle aging:	3 years

### ANALYTICAL DATA

Alcohol:	14.3 %
pH level:	3.6
Residual sugar:	1.7 g/L
Acidity:	5.6 g/L

