



# THE DREAM

# HAYO LOACKER

Ten years ago, Hayo Loacker, inspired by the vineyard classification in Burgundy, began to closely observe the terroir and growth of the vines at Corte Pavone in Montalcino. His vision was to produce individual Crus of Brunello di Montalcino. After years of experimenting with dynamic micro-parcelling on the entire estate we identified various growing zones and seven single vineyards of Brunello – the "7 DYNAMIC BRUNELLO CRUS". The Crus are dynamic because for each vineyard the final grape selection is optimised individually, using new measurements at the time of harvesting.

"A Cru from Corte Pavone has a heart with a dynamic heartbeat, dependent on the vintage. Unlike a classic Cru, it is not static, but dynamic." Hayo Loacker



Hayo Loacker began his oenology studies at the University of Dijon in the heart of Burgundy in the early 1990s. He graduated with distinction in 1997.

In addition, he gained a lot of work experience in the best vineyards of the Cote de Nuits, especially in the Grand Cru "Clos de Tart" of Morey-Saint-Denis. It was here that he gained first-hand experience of the genius of the Burgundy Cru classification. Since 2005 Hayo has been head enologist at Corte Pavone, the Montalcino Estate of Loacker Wine Estates.

# CORTE PAVONE

PERFECT CONDITION FOR SINGLE VINEYARDS

# TERROIR

At 450-500 metres a.s.l. Corte Pavone is one of the highest sites in Montalcino. Its geology is among the oldest in Montalcino.

## MICRO CLIMATE

Various aspects and slope inclines gives up to 50 different microclimates on 19 hectares.





# SOIL

Generally speaking, there are two different soil types: sandy slate soil ("galestro") and stony chalk soil. Different mixes of these soils have given rise to various soil formations.



# CORTE PAVONE

PERFECT CONDITION FOR SINGLE VINEYARDS

#### INFRARED SENSORS

Infrared sensors (OptRx) measure the thickness of foliage and the chlorophyll level for each grapevine. We have identified five categories of growth, reaching from low to high growth strength.



#### MAP OF VEGETATION

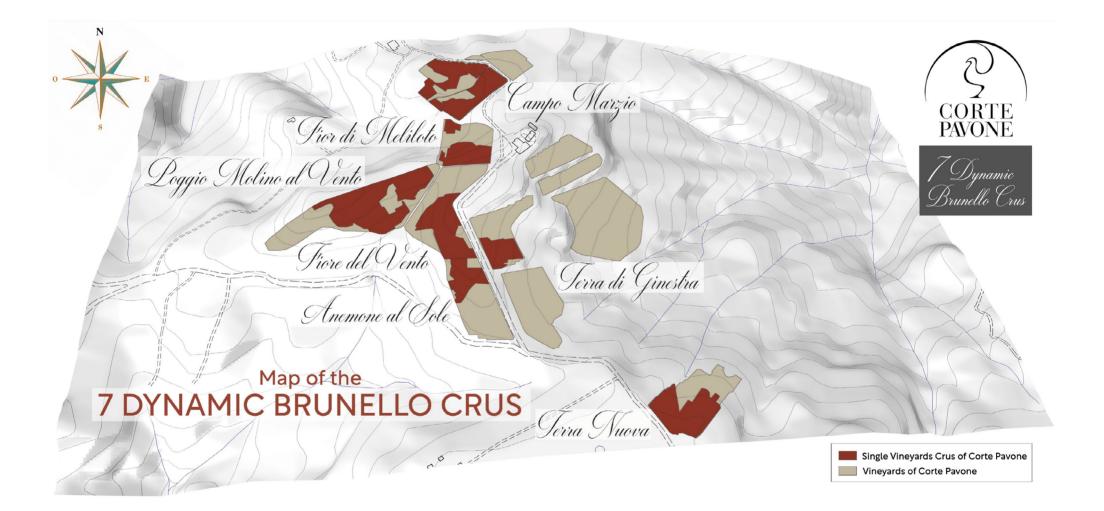
Each year we draw up a map of vegetation of all parcels of land so that each grapevine can be allocated to a wine: Spumante, Rosso di Montalcino, Brunello di Montalcino and Brunello Cru. For the Crus we only use the vines that fulfill the criteria of low growth strength and balance.



#### VINEYARD WORK

Throughout the entire growing season, work in the vineyard remains dynamic, adapting the procedures of pruning, shoot removal, thinning and sowing of green manure to the respective growth strength of each vine.





# THE MINERAL ONE WITH SALINITY!



**BRUNELLO DI MONTALCINO** 





#### CRU SYMBOL

The blossom of the wind flower

#### ELEMENT OF BIODYNAMICS

Light (blossom)

#### VINEYARD

Late harvester

# SIZE

0,71-0,91 ha | almost 1 soccer field (vintage dependent)

### MICROCLIMATE

The most diverse climate

#### TERROIR

Rocky, chalky, and loamy soil. The rockiest soil.

## IN THE GLASS

mineral & expressive

# THE DELICATE & TENDER ONE!



DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

# CRU SYMBOL

Yellow Melilot (sweet clover)

#### ELEMENT OF BIODYNAMICS

Light & Water (leaves)

#### VINEYARD

Early harvester

#### SIZE

0,62 - 0,76 ha | 2 Basketball courts (vintage dependent)

#### MICROCLIMATE

The coolest climate

#### TERROIR

Galestro – sandy soil, little lime. The purest Galestro soil.

#### IN THE GLASS

Floral & fresh fruit

# THE BALANCED & PROFOUND ONE!

#### VINEYARD

History mingling with the oldest vines of 1958

#### SIZE

0,95-1,6 ha | 1 soccer field (vintage dependent)

### MICROCLIMATE

The most stable and balanced climate

#### TERROIR

A mix of Galestro, rocks, and clay The loamiest terrain.

#### IN THE GLASS

Full bodied & dark fruit





## CRU SYMBOL

Half Moon

## ELEMENT OF BIODYNAMICS

Earth (roots) & Warmth

# THE SPICY ONE WITH DRIVE!



# CRU SYMBOL

Windmill

## ELEMENT OF BIODYNAMICS

Light (blossom)

#### VINEYARD

The largest but also the most variable during harvest

#### SIZE

0,66 - 1,62 ha | 3 American Football fields (vintage dependent)

#### MICROCLIMATE

The perfect climate

#### TERROIR

Rocky Galestro soil. The soil with the most balanced share of sand, silt and clay.

#### IN THE GLASS

Savory, rich & deep

# THE CONCENTRATED, TEMPTING ONE!



#### VINEYARD

The most complex plant phenotypology

#### SIZE

o,4 - o,68 ha | 2 tennis courts (vintage dependent)

## MICROCLIMATE

The hottest climate

## TERROIR

Rocky, chalky, and loamy soil. The most chalky soil.

## IN THE GLASS

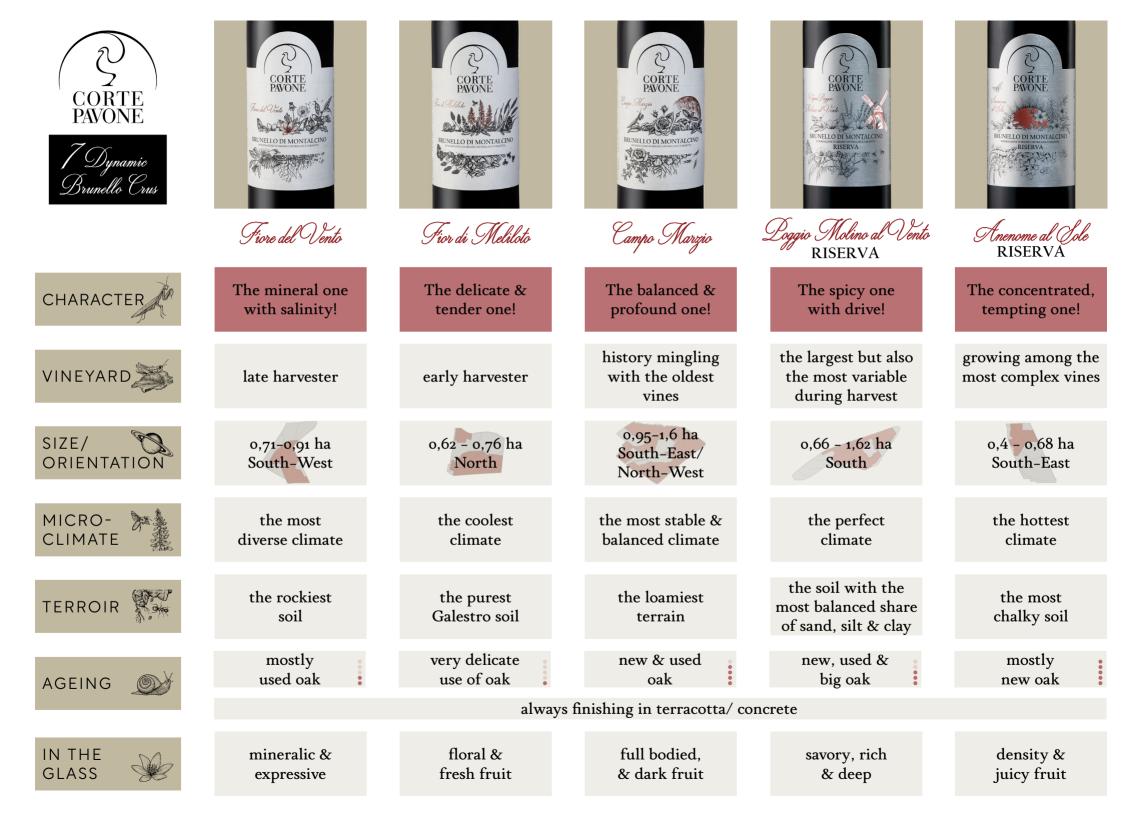
Density & juicy fruit

# CRU SYMBOL

Sun

## ELEMENT OF BIODYNAMICS

Warmth (fruit) & Light



MORE INFORMATION IN OUR <u>VIDEOS</u>.

