BRUNELLO DI MONTALCINO "CAMPO MARZIO" 2018

DOCG Brunello di Montalcino

CORTE PAVONE

Wine Description

The over 60-year-old vines from Campo Marzio show full power. Fruity nose of cherries, blueberries, and lavender blossom. Warm, deep, and somewhat edgy on the palate - the fine feeling of fruit sweetness integrates the tannin perfectly.

Wine Type:	still wine | red | dry
Alcohol:	14.5 %
Residual Sugar:	< 0.5 g/l
Acid:	5.7 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2023 - 2042

Award

Winescritic:	93
Robert Parker:	95
Falstaff:	93
James Suckling:	93
Vini Buoni d`Italia:	corona
Doctor Wine:	95
Luca Maroni:	92
Jeb Dunnuck:	94
Sommelierlife:	93
Decanter World Wine Awards (DWWA):	92
VITAE:	4 Vitae
The Wine Enthusiast:	92

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Campo Marzio
Varietal:	Sangiovese 100 % | 53 years 5000 plants/ha | 3000 liter/ha
Sea Level:	450 - 500 m
Soil:	stony calcareous loamy

TENUTA CORTE PAVONE | Località Corte Pavone | 53024 Montalcino | Italy
lo@cker.it | www.loacker.bio | www.instagram.com/cortepavone/ | www.facebook.com/LoackerWineEstates

Harvest and Maturing

Harvest:	handpicked | 15 kg cask
Grape Sorting:	manual
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage | 1 - 3 x day | Duration: 5 days pump over | 1 x day | Duration: 18 days
Maturing:	#1 | 50 % | tonneau | 500 L | used barrel | 12 month(s) #1 | 50 % | large wooden barrel | 1500 L | used barrel | 12 month(s) #2 | 100 % | large wooden barrel | 2000 L | used barrel | 12 month(s) #3 | 100 % | concrete tank | 2000 L | 12 month(s) #4 | 100 % | stainless steel tank | 2000 L | 12 month(s)
Bottling:	natural cork | July 22, 2022 | 2660 bottles

7 Dynamic Brunello Crus

Hayo Loacker, inspired by the vineyard classification of Burgundy, began 10 years ago to closely observe the terroir and the growth processes of the vines on Corte Pavone in Montalcino in order to produce very individual crus of Brunello di Montalcino. After elaborate measurements with highly sensitive infrared sensors, dynamic micro-parcelling was carried out throughout the entire estate in various growth zones and from these, seven individual single vineyards of Brunello were defined - the "7 DYNAMIC BRUNELLO CRUS". The crus are dynamic because the final selection of the grapes within the single vineyard sites is individually optimized with new measurements at the time of harvesting.

Curiosity

In ancient Rome Campo Marzio ("Champ de Mars") was an old battlefield and the scene of many great preparations for war. The Cru "Campo Marzio" is our little warrior, the vineyard with the oldest vines and longest history. A wine with staying power.

Vintage 2018

Seasonal trend: winter characterised by average rainfall and some snow, which made up for the considerable lack of water. The year began with temperatures above the seasonal average, which lasted until the end of February, when there was a sharp drop in temperatures with snowfall that affected the whole area, and minimum temperatures reaching almost -10°C. There was some light snowfall and rain during March with minimum temperatures below 0 and maximum temperatures above 15° at the end of the month. In April, the month in which the buds opened, rainfall was sporadic and minimum temperatures were around 5°C, increasing suddenly from the middle of the month. Frequent and abundant rainfall in May, accompanied by high temperatures, allowed optimal vegetative development. Flowering began at the end of the month. Thanks to the significant humidity accumulated in the soil, the vineyards were able to withstand the high temperatures of June and July. Fruit setting was completed throughout the whole area by mid-June. There was a slight delay in veraison, which began in the second half of July. August was characterised by weak, intermittent rainfall in the first three weeks and average temperatures of 25°C. Temperatures fell significantly in the last few days of the month, with minimum temperatures occasionally falling below 12°C. This led to uneven ripening, commencing from the end of August. There were some rainy days during the first week of September, with maximum temperatures of 30°C. The limited amount of rain on the grapes guaranteed good ripening. Heavy rainfall and temperatures of around 20°C from the second half of September forced the wineries to bring the Sangiovese harvest forward in order to ensure that the grapes were healthy. Product characteristics: the Sangiovese grapes were healthy. The average weight of the berries was medium-high and the wines produced were more elegant and refined, not particularly structured but with well-balanced tannins, evident primary aromas and clear scents. (Consorzio Brunello di Montalcino)