



**Da Vinci
2003
Brunello di Montalcino**



Cantine Leonardo da Vinci

Cantine Leonardo da Vinci is grower's cooperative with over 500 hectares (1,236 acres) under vine throughout the Chianti Region and an additional 108 hectares (267 acres) under vine in Montalcino. Based in Vinci, Italy, Cantine Leonardo da Vinci's philosophy to producing Chianti is "A New World Approach to an Old World Classic." Cantine follows this philosophy in Montalcino as well, where it operates the only working cooperative in the area. Its winery and vineyards are located in the Val di Cava, one of the most beautiful areas in Montalcino.

The Vineyards:

The grapes were sourced from the small hillside area in the commune of Montalcino, near Siena, where the soil has been formed by centuries of accumulated silt and clay sandstone. Splintered shale, commonly known as marl, is the primary soil component. The deep, permeable soil is reasonably good at retaining water. The pH neutral soil contains limited organic components: Humus content is generally 1%.

Harvest Report:

The 2003 growing season was unusually hot and dry, similar to the 2000 vintage. The summer was the hottest in the last 150 years and resulted in drought-like conditions, but September rains cooled the vineyards and allowed for even ripening. The resulting wines, although one of the smallest vintages ever in terms of production, are noteworthy for their ripeness and early drinkability.

Winemaker Notes: Alberto Antonini

Maceration on the skins took place after primary fermentation and lasted approximately two weeks with gentle, frequent pumping over. Fermentation occurred in 100% stainless steel tanks and was temperature controlled at 20°C-28°C to ensure optimum color and supple tannins. Once fermented to dry, the wine was aged in oak, both small *barriques* and large casks, for three years to add complexity.

Wine Profile:

Color: Clear, purple-red

Bouquet: Aromas of intense blackberry, black currants and dark cherries.

Palate: Full bodied with tremendous depth and richness of dark, ripe fruit jam characters, spicy and cedary oak nuances, well balanced acidity and a lingering mineral finish.

Finished Wine:

Varietal Content: 100% Sangiovese

Grape source: Commune of Montalcino, near Siena

pH: 3.44

Residual Sugar: 0.05g/100ml

Total Acidity: 0.61g/100ml

Alcohol Level: 13.3 %