

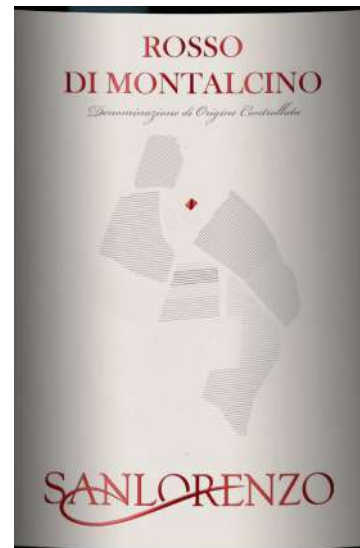
SANLORENZO

VINO DI MONTALCINO

Rosso di Montalcino



One of the best kept secrets in Montalcino lies in the small estate of San Lorenzo, a stone's throw away from the famous estate of Soldera in the south-western area of Prata. It is here where 5th generation farmer Luciano Ciolfi crafts his wines from a small 5 hectare plot of land. Utilizing the skills and techniques of his father and grandfathers before him, Luciano has stayed on the path of family tradition, composing pure wines which directly reflect the terroir and personality of the vintage. Given the change in climate and temperatures over the past few decades, many locals would agree that his area of Montalcino is the future of the region. Located 150 meters higher than Montosoli, the wines from the area of Prata maintain notable acidity and revolve around elegance and finesse rather than power and punch. Luciano produces a classic style Rosso di Montalcino and Brunello di Montalcino and in exceptional vintages a lovely Riserva. Luciano only utilizes stainless steel, large botti and old barriques for his wines, allowing the elegance to shine through.



Winery Location: Montalcino, Tuscany, Italy

Wine Name: The name of wine is the type of wine (Rosso or red) with the place of origin, Montalcino

Grape(s): 100% Sangiovese Grosso

Designation: Rosso di Montalcino DOC

Vineyard Sources: Selection of vineyards in Prata

Vineyard Size: 1 hectare, 500m above sea level

Age of Vines: Oldest vines up to 25 years

Soil: rocky, schistous clay soil also known as 'galestro'

Skin Maceration Time: 25 days

Fermentation & Aging: Temperature controlled fermentation in stainless steel for 10 days followed by 12 months in French barriques and tonno before bottling.

Annual Production: 5,000 bottles

Additional Technical Information:

Sulfites (ppm) - 72
Filtration? No
Stabilization? No
Yeast utilized - locally selected yeasts

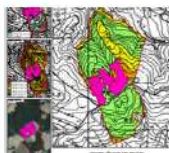
Organic/Biodynamic? Certified Organic



Area



Vineyard



Soil

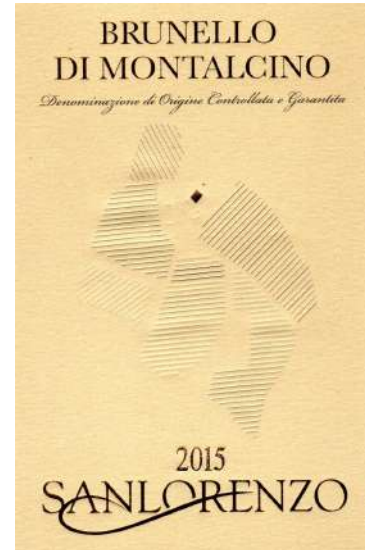
SANLORENZO

VINO DI MONTALCINO

Brunello di Montalcino



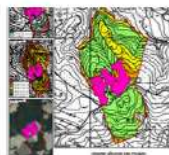
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Area



Vineyard



Soil

Winery Location: Montalcino, Tuscany, Italy

Wine Name: The name of wine takes the grape name with the place of origin, Brunello (or Sangiovese Grosso) of Montalcino

Grape(s): 100% Sangiovese Grosso

Designation: Brunello di Montalcino DOCG

Vineyard Sources: Selection of vineyards in Prata

Vineyard Size: 3.6 hectares, 500m above sea level

Age of Vines: Oldest vines up to 25 years

Soil: rocky, schistous clay soil also known as 'galestro'

Skin Maceration Time: 25 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel for 10 days followed by 36 months in Slavonian botti (30-35HL) before bottling

Annual Production: 14,000 bottles

Additional Technical Information:

Sulfites (ppm) - 72

Filtration? No

Stabilization? No

Yeast utilized - locally selected yeasts

Organic/Biodynamic? Certified Organic

SANLORENZO

VINO DI MONTALCINO

Brunello di Montalcino Bramante Riserva



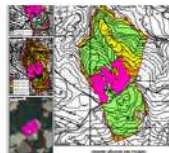
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Area



Vineyard



Soil

Winery Location: Montalcino, Tuscany, Italy

Wine Name: named for Luciano's grandtather Bramante Ferretti, San Lorenzo's founder, who was born and lived

Grape(s): 100% Sangiovese Grosso

Designation: Brunello di Montalcino DOCG

Vineyard Sources: Selection of vineyards in Prata

Vineyard Size: 3.6 hectares, 500m above sea level

Age of Vines: Oldest vines up to 25 years

Soil: rocky, schistous clay soil also known as 'galestro'

Skin Maceration Time: 25 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel for 10 days followed by 36 months in Slavonian botti (30-35HL) before bottling

Annual Production: 14,000 bottles

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