

# TERRALSOLE

M A R I O B O L L A G

## BRUNELLO DI MONTALCINO 2005



Our guiding principal here at Terralsole is that great wine is made in the fields, not in the cantina. This is why Mario chose our Terroir very carefully, balancing the characteristics of our two distinctly different Brunello Vineyards to produce wines that are elegant yet well-structured, and above all, balanced. Each vintage reflects the unique climate conditions of the year while maintaining the common thread of balance and elegance that have come to define Terralsole wines.

Wine Enthusiast: *“Here’s a Brunello that opens with notes of black fruit, forest berry, cherry cola and exotic spice. This is a harmonious and traditional wine that reflects many of the elegant characteristics of the beautiful Tuscan territory that shaped it.”*

- Monica Lerner

Soil composition: Clay soil with mixed marl, rich in shell deposits, excellent drainage

Vineyard locations: Southeast /Southwest of Montalcino:

Average elevation: 280 - 350 meters

Density of vines per ha: 5.500

Growth system: Balanced bilateral cordon

Grape varietal: 100 % Sangiovese Grosso, known as Brunello in Montalcino

Harvest: Selected grapes are picked by hand and placed in small crates with holes for ventilation. They are unloaded directly into the de-stemmer and fall gently into the vats thanks to the cellar design, exploiting the force of gravity.

Vinification: Intense extraction in contact with the marcs with frequent pump-overs during the initial fermentation. Great attention is paid to temperature control. Temperature never exceeds 30°C and is allowed to descend gradually before the separation of the wine and marc.

Aging in wood: Only french oak is used from the Tronçais forest in Allier. Aged 24 months in bigger tonneaux (600L capacity)

Bottle aging: At least 12 months in an isolated and air-conditioned area of the cellar.

Colour: Intense ruby red with shades of garnet, very clean

Bouquet: Enveloping and intense, aroma with fresh fruit notes, perfectly



5 Lt

3 Lt

1.5 Lt

75 ml

Alcohol by volume:	13.5 %	pH:	3.62
Total acidity:	5.81 g/l	Total polyphenols:	3780
Total dry extract:	28.02 g/l		

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