

TERRALSOLE

M A R I O B O L L A G

Brunello di Montalcino Riserva DOCG 2006



This 5-star vintage of our Brunello Riserva is powerful and bold yet remains ballanced and very drinkable. Hitting its stride in 2015, this spectacular vintage will continue to develop and mature for many years to come. The artwork featured on the label was designed by Mario Bollag and painted by Haitian artist, Vady Confidant. Terralsole donates \$5 per bottle sold to our foundation Té Soléy, supporting children and education in Haiti.

“A beam of cherry is at the core, with spice and tobacco notes adding interest. This is rich and harmonious, as solid structure provides support. Fine length. Best from 2014 through 2026. 1,500 cases made.”
- BS, Wine Spectator: 91

“Pressed rose, slightly dusty mineral shadings, spice and black fruit make up the bouquet of this elegant, harmonious wine. This expression is astringent and firm, with bright acidity and a solid tannic backbone. Let it soften with more cellar aging.” - M.L. Wine Enthusiast: 93

Terroir:	Both Pian Bossilino and Fonte Lattaia Vineyards
Grape varietal:	100% Sangiovese Grosso.
Growth system:	Balanced bilateral “cordone”
Soil:	Mixed marl, clay, limestone and metamorphic composites.
Altitude:	240 metres and 380 meters above sea level.
Aging in wood:	18 months in 600 litres, French Troncais and Allier oak Tonneaux plus 15 months in 225 litre French barriques.
Colour:	Intense ruby red with shades of garnet, very clean
Bouquet:	Austere and enveloping with a scent of sweet wood, intense and complex bouquet.
Harvest:	Hand picked and selected.
Bottle aging:	Minimum 12 months
Density of vines:	5.500 per hectare
First vintage	Year 2001
Bottles produced	15000

Alcohol:	14% vol	pH:	3.52
Acidity:	5.16 g/L	Polyphenols	4690.00
Dry Extract:	31.31 g/L		

