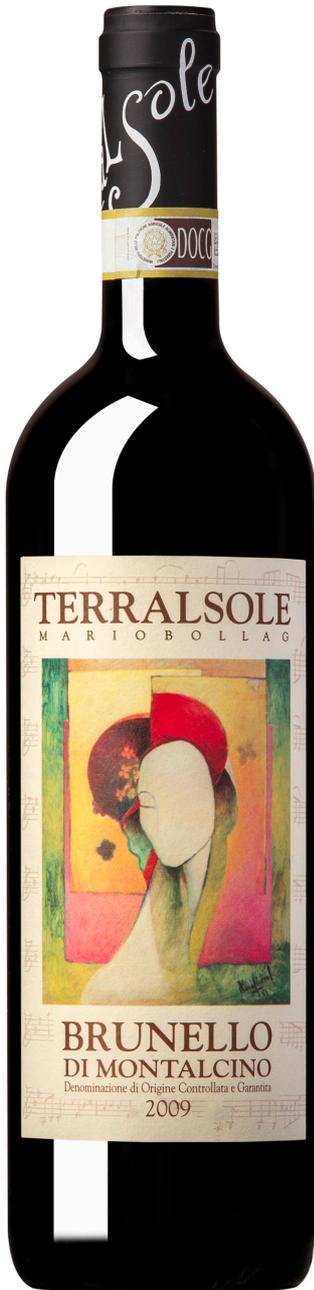


TERRALSOLE

M A R I O B O L L A G

BRUNELLO DI MONTALCINO 2009



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

Mario Bollag's 2009 Brunello di Montalcino is a pretty, opulent offering that is loaded tight with earthy sensations, dried cherry, tobacco, barbecue smoke, bacon fat and even a fragrant touch of crushed rose. The wine is already very open and accessible, and should be consumed in the not too distant future. There's a tight, biting quality to the tannin that should relax shortly. Drink: 2016-2021. – Monica Larner – Wine Advocate

Soil composition:	Clay soil with mixed marl, rich in shell deposits, excellent drainage
Vineyard locations:	Southeast /Southwest of Montalcino.
Average elevation:	320 meters
Density of vines:	5.500/ha
Growth system:	Balanced bilateral cordon
Grape varietal:	100 % Sangiovese Grosso, known as Brunello in Montalcino

Harvest: Blend of the Pian Bossolino and Fonte Lattaia vineyards. Hand-picked and hand-sorted into the de-stemmer. Then they fall gently into the vats thanks to our gravity-fed system.

Vinification: Long extraction in contact with the marc with frequent pump-overs during the initial fermentation. Great attention is paid to temperature control . Temperature never exceeds 29° 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/Allier forest. Rotated from 6 months in demi muids of 600L capacity to bigger barrels of 5.500L capacity for a period of another 24 months.

Bottle aging: At least 9 months in an isolated and air conditioned area of the cellar.

Alcohol by volume:	14 %	pH: 3,60
Total acidity:	5,40 g/l	Polyphenols: 46.78
Total dry extract:	28,23 g/l	

