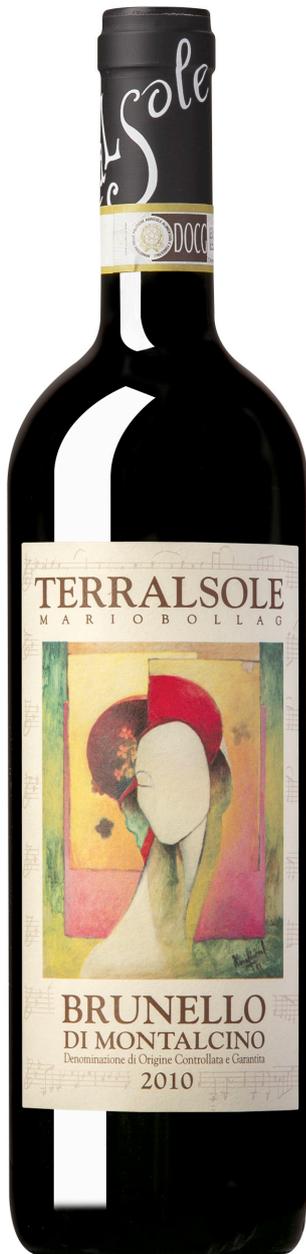


TERRALSOLE

M A R I O B O L L A G

BRUNELLO DI MONTALCINO 2010



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.

Wonderful aromas of ripe fruit such as plums, and grilled meat. Then it shows fresh soil and sliced mushroom. Full body with super-silky tannins and beautiful fruit. Balanced and spicy on the finish. A beauty. Drink or hold. – James Suckling

Pale ruby with broad orange rim. Savoury, mineral nose that is a little closed on the fruit. Elegant, transparent palate, almost Burgundian in style and with cherry and hints of dried fruit. Muscular tannins that never overwhelm the fruit. Distinct and original. (Walter Speller of Jancis Robinson/Financial Times) Drink 2018-2030

Soil composition:	Clay soil with mixed marl, rich in shell deposits, excellent drainage
Vineyard locations:	Southeast /Southwest of Montalcino.
Average elevation:	250 meters
Density/vines per ha:	5.500
Growth system:	balanced bilateral cordon
Grape varietal:	100 % Sangiovese Grosso, known as Brunello in Montalcino

Harvest: The 2010 vintage is a blend of the Pian Bossolino and Fonte Lattaia vineyards., It is picked by hand and placed in small crates with holes for ventilation. They are selected again on the sorting table before being unloaded directly into the de-stemmer to fall gently into the vats thanks to the cellar design, exploiting the force of gravity.

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 12 months in demi muids of 600L capacity to bigger barrels of 5.500L capacity for a period of another 18 months.

Bottle aging: At least 6 months in an isolated and air-conditioned area of the cellar.

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



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