

# TERRALSOLE

M A R I O B O L L A G



## BRUNELLO DI MONTALCINO – PIAN BOSSOLINO 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

*Just mid ruby with bricky rim. Perfumed cherry nose with notes of garden herbs and a hint of cardamom. Lots of ripe fruit on the palate matched by rich, grainy tannins. Not ready by far and something for Barolo lovers. Long and complex finish with lots to chew on. (Walter Speller from Jancis Robinson/Financial Times) 14.5% Drink 2018-2038 17.5*

*Lots of berry, dried-mushroom and cedar aromas follow through to a full body with super- integrated tannins and layers of dried berry, chocolate and cedar on the finish. Delicious and intense. Drink now or hold. Score: 95 – James Suckling*

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

Vineyard location: Southeast of Montalcino

Average elevation: 340 meters

Density of vines per ha: 5.500

Growth system: balanced bilateral cordon

Grosso, known as Brunello in Montalcino

Harvest: Hand-picked and hand-selected, placed in small crates with holes for ventilation. Hand sorted and gravity fed from the de-stemmer into the vats

Vinification: Long extraction in contact with the grape marc, with frequent pump-overs during the initial fermentation. Temperature controlled, never exceeding 30° C and 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 24 months.

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



Alcohol: 14,50 % vol.  
Total acidity: 5,71 g/L  
Total dry extract: 30,15 g/L

pH: 3,73  
Index of polyphenols: 64,66

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