

TERRALSOLE

M A R I O B O L L A G

BRUNELLO DI MONTALCINO – VINGA FONTE LATTIAIA 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.

“Complex balsamic nose with a hint of cardamom, but doesn’t look like this comes from oak. Supple and sleek and with polished, firm tannins on the finish. Would love to see this with more age Drink 2018-2036 17+ - Walter Speller with Jancis Robinson/Financial Times

“Lots of dried bark, mahogany, leather and spice character on the nose and palate here. Full body, soft, silky tannins and a long, powerful, focused finish. Drink or hold.” Score 95 – James Suckling

Soil composition:	Clay soil with mixed marl, rich in shell deposits and excellent drainage
Average elevation:	80 meters
Density of vines:	5.500 per ha
Growth system:	balanced bilateral cordon
Grape varietal:	100 % Sangiovese Grosso, known as Brunello in Montalcino
Harvest:	Hand harvested and hand selected. De-stemmed and gravity fed into stainless vats.
Vinification:	Long extraction in contact with the grape marc, with frequent pump-overs during the initial fermentation. Great attention is paid to temperature control, never exceeding 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/Allier forest. Rotated from 15 months in demi muids of 600L capacity to bigger barrels of 5.500L capacity for a period of another 15 months.
Bottle aging:	At least 6 months in an isolated, air-conditioned area of the



Alcohol:	14,50 % vol.	pH:	3,88
Total acidity:	5,08 g/l	Index of polyphenols:	60,12
Total dry extract:	1,48 g/l		

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