

Podere Sanlorenzo

The four principle vineyards of Podere Sanlorenzo lie to the southwest of Montalcino at 500 meters above sea level. The land was purchased five generations ago by Lorenzo and his family of farmsteaders that gradually cleared the land. The second generation was led by Renzo who began to clear the wild woodlands for cattle pastures and then established a small vineyard of less than a hectare. One starry night, Renzo bestowed the family property to his son Bramante who would go on to expand the vineyard and sell off the fruit. Bramante continued to work the land until he passed it on to his son-in-law and grandson, Paolo and Luciano Ciolfi. Luciano would be the first to commercially bottle wines under the name that paid tribute to the original founder, Lorenzo.



The four vineyards cover 4.7 hectares on very rocky, Galestro soils that are usually dry at the surface and poor in nutrients. "Where there are rocks, good wine," says Ciolfi but the climate has its own influence on the vines. The older vines are spaced at 3,000 vines per ha. and the newer ones are more densely planted at 4,500 vines per ha. The high altitude, with Mt. Amiata behind the vineyard, opens the steeply inclined surface exposed to winds and sun. In fact, the cooling Mediterranean influence is matched by a view of Corsica and Elba on a clear day. Rains are restricted to the spring and late autumn, punctuated by rainy days that boost acidity levels in the elegantly-styled finished wines. Ciolfi drops some fruit in August and in mid-September he performs an aggressive defoliation around the remaining clusters to expose them to the sun and wind. Harvest typically occupies a day in October for the friends and family that come together to harvest.

BRUNELLO DI MONTALCINO



Varietal/Blend: Sangiovese

Farming Practices: organic

Altitude / Exposure: 500m / amphitheater vineyard opening to the north

Soil: galestro

Vine Training: cordon de royat

Harvest Technique: by hand

Year Vines Were Planted: 1973-1995

Yeast: ambient

Fermentation: temperature controlled fermentation in steel vats over 25-30 days with pumpovers and délestage

Malolactic: full malolactic

Maturation: 3 years in 30hL oak barrels with periodic battonage / minimum 6 months in bottle

Alcohol: 14.5%

Fined: no

Filtered: no

Country: Italy

Region: Tuscany

Sub Region: Montalcino

Vineyard: estate

Vineyard Size: 4.7 ha

"From the best grapes of the vineyards of Sanlorenzo and the perfect fusion of territory, vines, and cantina, is born Bramante, a grandly elegant Brunello di Montalcino with an intense capacity for expressing itself best over time."

- Winemaker's Note