

**GIUSEPPE GORELLI**

*Montalcino, Italy*

**BRUNELLO DI MONTALCINO 2018**



**VARIETY & TERROIR**

100% Sangiovese on schist and clay soil

**VINEYARD AGE & YIELD**

23 year-old vines & 50 hl/ha

**FARMING PRACTICES**

farmed organically and in process of certification

**VINIFICATION & AGING**

Native fermentation and aged in Slovenian oak barrels of 15 and 35 hectoliters for 38 months.

**TOTAL ACIDITY & RESIDUAL SUGAR**

5.21 g/L & 0.5 g/L

**ALCOHOL**

14,5%

**PRODUCTION**

665 cases

Giuseppe Gorelli's first Brunello vintage was in 1987 under his grandfather's label, Due Portine-Gorelli.

A decade later, his family sold the estate to Il Palazzone so that Giuseppe could start his own estate with his wife, Gigliola Gianetti, who left Biondi Santi so they could create Tenuta Le Potazzine, which over the following decades collected some of the highest praise awarded to any-classically-styled grower of Brunello di Montalcino.

Gianetti and Gorelli split a few years ago, with their daughters taking over the reins at Le Potazzine, and Giuseppe keeping 6 hectares of their old vines (5ha on the north side of the city of Montalcino, plus one south-facing hectare in Sant'Angelo in Colle) to continue farming himself. His unique situation on the North side of the hill of Montalcino, combined with an immaculate dedication to organic farming, gives a freshness and fine aromas to his wines. The new cellar he built for this final act is simple but spotless, and likewise, his style of winemaking is one of restraint and precision. - Lyle Railsback