

GIUSEPPE GORELLI

Montalcino, Italy

ROSSO DI MONTALCINO 2019



VARIETY & TERROIR
100% Sangiovese on clay soil

VINEYARD AGE & YIELD
15 year-old vines & 60 hl/ha

FARMING PRACTICES
farmed organically and in process of certification

VINIFICATION & AGING
Harvested in September 24-26th 2019, with native fermentations in 50-hectolitre wooden vats & aged in large format wooden barrels

TOTAL ACIDITY & RESIDUAL SUGAR
5.6 g/L & 0.5 g/L

ALCOHOL
14 %

PRODUCTION
1 131 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