



CUPANO

BRUNELLO DI MONTALCINO

The farm: The agricultural farm is situated at 200 meters of altitude to the southwestern border of Montalcino, on a hill facing the Maremma and the confluence of the Orcia and the Ombrone valleys, with views over the Mount Amiata, the castle of Poggio alle Mura and the ancient village of Camigliano.

An Organic winery with biodynamic influences: The grounds, bare and **uncultivated for more than twenty years**, had an ancient fame to produce "good wine". The Mediterranean bushes and the woods of holm trees - that for about ten hectares separate us from every other farm - have allowed us from the beginning to develop a healthy agriculture, one that doesn't use synthetic products, fertilizers, pesticides, herbicides.

Brunello di Montalcino 2001

100% Sangiovese Brunello clone.

After a hand crafted harvest and careful selection, the grapes are gently crushed and go through a cold maceration. After 3-4 days the fermentation starts and the must is aerated several times per day through gravity transfer (delestage) and pumping over (remontage). Then the must is gently pressed and transferred into small 228 L barriques (barriques bourguignonnes) where it goes through malolactic fermentation. The total aging in barriques is 3 years.

The 2001 harvest has been partially destroyed by the hail. Only 15% of the crop could be saved! Very small production for this vintage: about **1000 bottles**, but great concentration and quality.

www.winespectator.com, March 2006

92, CUPANO, Brunello di Montalcino 2001

Aromas of blackberry, lightly toasted oak and hints of flowers. Full bodied, with fine tannins and long finish. Lots of fruit. Lots of vanilla. Lots of fun. Best after 2009. 80 cases made

Jancis Robinson wrote... Financial Times, 20 May 2006

CUPANO 2001 Brunello di Montalcino 17.5 Drink 2007-17

Mid Crimson. Very tangy, appetising powerfully scented nose. Then cleverly polished very ripe fruit. This is an attention-grabber ! Not the most classically styled but with lots to like. Polished wine with a very dry finish. Bravo ! Though 100 per cent traditionalists should avoid this. Long.

Decanter, May 2006

CUPANO Brunello di Montalcino 2001, 4 stars "Highly Recommended



Intense, smoky, roasted black fruit. Vibrant damson and plums, lively acidity, masses of creamy, smoky oak, huge tannins, long, powerful. Drink 2008-16.