

MAP: KEY ZONES & GENERAL CHARACTERISTICS OF MONTALCINO

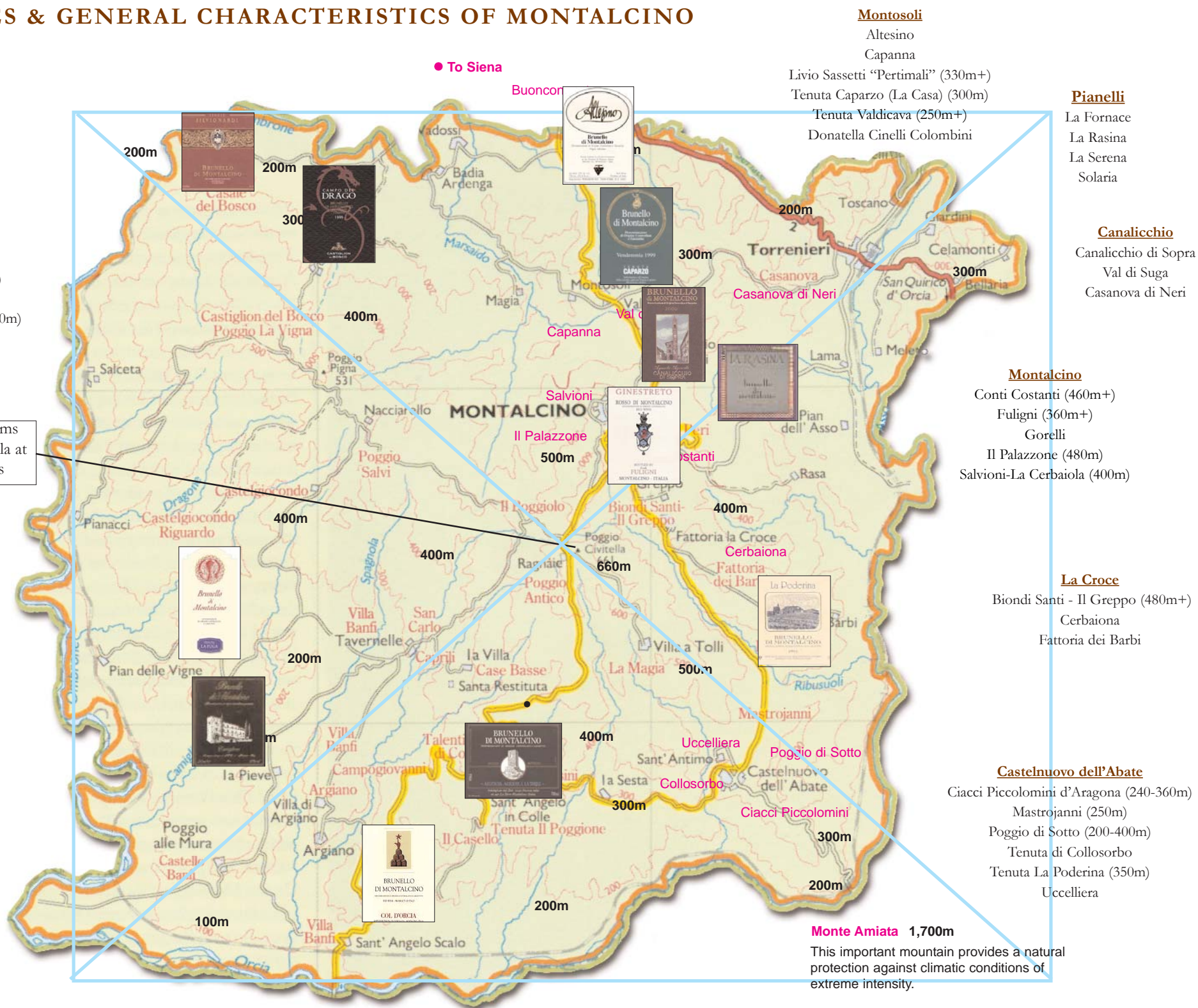


Camigliano
 Castiglion Del Bosco (350m+)
 Nardi - Casale del Bosco (270m+)
 Castello di Camigliano (284m)
 Castelgiocondo (Frescobaldi) (250-450m)
 Tenuta La Fuga (400m)
 Pian delle Vigne (Antinori)

The apex of the four triangles forms the highest point at Poggio Civitella at 661 meters and descends outwards

Tavernelle
 Poggio Antico (540m)
 Case Basse di Soldera (370m)
 Il Poggioiolo (520m)
 Gaja - Pieve Santa Restituta

Sant'Angelo
 Argiano (250m)
 Banfi (150m+)
 Campogiovanni (San Felice) (250m)
 Collemattoni
 Lisini (350-370m)
 Talenti - Pian di Conte
 Tenuta Col d'Orcia (115-300m)
 Tenuta Il Poggione (440m)



ALTITUDE AND LOCATION IN MONTALCINO

One way to look at Montalcino is as an inverted cone with its peak just south of the town of Montalcino (think of dividing the square into four isosceles triangles as shown on the map, with the center forming the apex of the cone). From the center, the slopes generally descend outward across the region. It thus becomes apparent that one of the most influential variables in the character of these wines is altitude. This wine zone enjoys a Mediterranean climate as well as high altitudes that provide a cooling effect that is beneficial to the grapes and prevents disease.

The differences in altitude and exposition throughout the zone play a substantial role in the vegetal cycle of the vines. Due to high altitudes, cooling conditions from winds and evening temperature drops sustain a slower cycle in vineyards like Il Greppo at Biondi Santi (480m+ above sea level) than is found in lower altitudes such as the southwestern site where Argiano (250m above sea level) undergoes a more advanced cycle assisted by the sandier soils. This variance is captured by juxtaposing these two wines from the same vintage: you will experience a denser, low-acid, approachable wine in the Argiano, for instance, while the less developed Biondi Santi is marked by structured tannins and high acidity ideal for longevity.

It is important to note that all variables are not constant and generalizations can oversimplify a complex subject. Individual site soil, exposure, viticulture and vinification technique, producer style, and vintage conditions can change these characteristics. Use the map and the wines below as a guideline to enhance your Brunello experience.

For more specific questions or purchasing the wines below, please contact Matt Franco at:

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SOIL COMPOSITION NOTES:

The subzones of Montalcino, though in close proximity, were formed at different times and therefore display varied soil and terrain. The areas with the lowest altitudes tend to have a deep, loose active layer of alluvial soil deposited in the Quaternary period. Sites on higher ground generally feature a much smaller active layer consisting mostly of marl and limestone. Some vineyards benefit from an occasional streak of volcanic ash. A considerable amount of lime can be found throughout the zone, and the ground in most areas is sandy. Other soil types can be found interspersed with these but are not suitable for cultivating vines.



Note: characteristics by zone can be blurred by producer style, clone, vintage, exposure, altitude, and more