THORMAN HUNT

EST. WINE SHIPPERS 1978



Cortonesi

Montalcino

Brunello di Montalcino DOCG
La Mannella

Grower

The Cortonesi family were already living in Montalcino before the Second World War, and Tommaso Cortonesi's grandfather bought La Mannella in the 1970s. The estate covers 56 hectares, about 8 of them registered for Brunello di Montalcino: most around the winery at La Mannella, north of Montalcino, and the rest near Castelnuovo dell'Abate in the south east. In 1998 Marco Cortonesi recognised how different the two soils were, and the family began making two separate Brunellos, La Mannella and Poggiarelli.

Vineyards

From the north of Montalcino, around the winery at La Mannella, at 280 to 350 metres on clay and sandstone soils. The vines are spur-pruned cordon. The estate's oldest vines were planted in 1983, with two further plots planted in 1998.

Vinification

Aged for 40 months in Slavonian oak botti of just over 30 hectolitres, then for 6 months in bottle. The large casks allow long ageing without the oak masking the character of the Sangiovese.

Style

A pure, vibrant Brunello with great length and a silky mouthfeel, a little fuller than Poggiarelli. A wine for the table, with red meat, game and mature cheeses.

Grape varieties:
100% Sangiovese

Farming:
Organic

Suitable for:
Vegetarians and vegans

Bottling options:
75cl, 1.5l



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