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# SAN LORENZO

## Tuscany | Italy



One of the best kept secrets in Montalcino lies in the small estate of San Lorenzo, a stone's throw away from the famous estate of Soldera in the south-western area of Prata. It is here where 5th generation farmer Luciano Ciolfi crafts his wines from a small 5 hectare plot of land. Utilizing the skills and techniques of his father and grandfathers before him, Luciano has stayed on the path of family tradition, composing pure wines which directly reflect the terroir and personality of the vintage. Given the change in climate and temperatures over the past few decades, many locals would agree that his area of Montalcino is the future of the region. Located 150 meters higher than Montosoli, the wines from the area of Prata maintain notable acidity and revolve around elegance and finesse rather than power and punch. Luciano produces a classic style Rosso di Montalcino and Brunello di Montalcino and in exceptional vintages a lovely Riserva. Luciano only utilizes stainless steel, large botti and old barriques for his wines, allowing the elegance to shine through.

### **San Lorenzo • Brunello di Montalcino**

100% Sangiovese Grosso. Vineyards were planted between 1973-1995 over 4.7 Ha. of galestro soils. The 2015 vintage is certified organic by ValoriItalia. Fermentation occurs using only ambient yeasts in temperature controlled steel vats over the course of 25-30 days with regular pumpovers and *dèlestage*. The wine then spends 3 years in 30hL oak barrels with occasional *battonage*, then at least 6 months in bottle prior to release. The wine is bottled unfiltered and unfinned.

Wine	Pack	Size
San Lorenzo Brunello di Montalcino	12pk	750ml