



ALLORAVINO



Villa Le Prata, Brunello di Montalcino - Tavernelle

Personality, Place, and Patience — Four Vigneti, One Cellar

www.villaleprata.com

INTRODUCTION

Built 1860 by Count Vecchi as a hunting lodge and became the country home of the Bishop of Montalcino. In 1980, the chief surgeon of Montalcino and his wife, a lecturer of philosophy for their family home. Their son Bernard Losappio, and his wife, Anna Vittoria, bought the property to continue the family enterprise. The women of the family have managed the property from the beginning. In turn all of the enologists are women as well. The consulting winemaker is the renowned doctor Graziani Grassini (Sassicaia, Castello Di Terrizio, Giusti, etc). The family acquired four micro vineyards over four decades that provide a range of expressions of the Tavernelle subregion. The mission is to highlight distinct expression of Sangiovese on our sites. Their detailed study of the soils and their structure, tracking the detail of each microclimate, the solar influences of the exposures - all inform their wine growing and making decisions. They are also committed organic growing practices, are plastic free, and are on the path to reduce CO2 emissions to zero.

WINEMAKING PHILOSOPHY

All fruit bunch and berry is 'sorted' by hand in the vineyard and at the winery. The wines are fermented and macerated in stainless steel for approximately three weeks. Daily delestage is performed to minimize astringent tannins and maximize fruitfulness as well as aromatics on a lot by lot basis. Each vineyard is fermented separately, and wine is matched precisely to larger tonneau and barrels of French or Slavonian oak for aging. Blending occurs at 3 years and the wines ages in oak for another 6 months prior to bottling.

THE VINEYARDS

VIGNA MASSIMO

- **SOIL COMPOSITION:** Cretaceous era clay, marly limestone, silt stone, and calcite
- **HA:** .78 ha
- **SLOPE/ELEVATION ORIENTATION:** 500m, westerly exposures
- **DATE PLANTED:** 1972
- **VINE DENSITY:** 125 x 290

VIGNA SAN PROSPERO

- **SOIL COMPOSITION:** Cretaceous era clay, marly limestone, silt stone, and calcite
- **HA:** .5 ha
- **SLOPE/ELEVATION ORIENTATION:** 495m, south westerly exposures
- **DATE PLANTED:** 1998
- **VINE DENSITY:** 100 x 290



THE VINEYARDS CONTIUNED....

VIGNA DEL VESCOVO

- **SOIL COMPOSITION:** Pliocene era marine conglomerates with high acidic levels plus cobble and sandy clay – yields elegant, aromatic wines
- **HA:** .6 ha
- **SLOPE/ELEVATION ORIENTATION:** 515m, Northwesterly exposures
- **DATE PLANTED:** 2017
- **VINE DENSITY:** 75 x 230

VIGNA le PRATA

- **SOIL COMPOSITION:** bench structure of reddish brown Pliocene era soils
- **HA:** 1 ha
- **SLOPE/ELEVATION ORIENTATION:** 507m, Northwesterly exposures
- **DATE PLANTED:** 1988
- **VINE DENSITY:** 120 x 300



Appellation: Rosso di Montalcino

Fermentation & Elevage: 20 days in steel, 1 year in French Tonneau, 1 year in large Slavonian oak barrels

Vineyard: 'The Youngest, Freshest expression of Sangiovese in our vineyards'

Avg. Production: 170 9L cases



Appellation: Brunello di Montalcino – 'The pinnacle expression of Brunello from our vineyard sites'

Fermentation & Elevage: 20 days in steel, 3 1/2 years in French Tonneau, and Slavonian Oak barrels after which the wine is blended into bottles and aged a further 6 months

Vineyard: This is a selective blend of the best vineyard blocks with the estate vineyards

Avg. Production: 660 9L cases