

MONTALCINO, ITALY

# Il Marroneto



## TECHNICAL INFORMATION

Il Marroneto was purchased in 1974 by lawyer Giuseppe Mori, and intended as a family retreat. Wine was always of interest though, and Giuseppe enlisted the help of Montalcino legends Mario Cortevasio and Giulio Gambelli to help make wine from Il Marroneto. Their first vineyard, planted just below the town wall was named Madonna delle Grazie after the little chapel at its top. Giuseppe's son, Alessandro took the reins in 1980 in time to launch the first vintage.

In 1998, the estate purchased surrounding parcels, bringing the total to 8ha. The Brunello *classico* ranks among the appellation's finest wines, and the Madonna delle Grazie bottling has become perhaps its most coveted bottling.

Today, Alessandro's son, Iacopo, is slowly taking over, ensuring the estate's legacy grows for another generation. No artificial fertilizers, herbicides, or pesticides are employed, and fermentations occur with only indigenous yeasts.

**Established:** 1974 (First Vintage: 1980)

**Proprietors/Winemakers:** Alessandro Mori / Iacopo Mori

**Appellation:** Montalcino

**Soils:** A mix of Sandstone, Limestone, and *Galestro* (Schistous Clay).

THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>Brunello di Montalcino</b>	Sangiovese from 5ha of vineyards surrounding the estate in Montalcino's cool northern sector. Soils are sandy, with mineral intrusions and marine deposits	Fermentation in large oak casks proceeds slowly and typically peaks near 38C. After 20+ days fermenting, the wine is racked into 26hl barrels for at least 36 months of aging before bottling.	2,700 cases
<b>Brunello di Montalcino "Madonna delle Grazie"</b>	Produced from vines planted in 1974-1975 in a north-facing vineyard located just below the village walls.	Fermentation in large oak casks proceeds slowly and typically peaks near 38C. After 20+ days fermenting, the wine is racked into 26hl casks for 42+ months of aging before bottling.	700 cases
<b>Rosso di Montalcino "Ignaccio"</b>	Traditionally, this wine was a declassification of the Brunello, but today is a selection at time of harvest.	Fermented in large oak casks for ~3 weeks with temperatures slowly rising to 33-34C. Aged in 26hl casks for 24+ months and an additional 6 months in bottle.	550 cases
<b>Rosso di Montalcino "Selezione Iacopo"</b>	Iacopo Mori selects this wine from any 2-3 barrels in the cellar. He aims to meld some of the Brunellos profile with the freshness of Rosso.	Starting as potential Brunello, the wine is aged for 20+ months in 26hl oak casks and then an additional 6 months in bottle.	275 cases