

**TECHNICAL SPECIFICATIONS FOR
REGISTRATION OF GEOGRAPHICAL INDICATIONS**

NAME OF GEOGRAPHICAL INDICATION

Brunello di Montalcino

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Italy

APPLICANT

CONSORZIO DEL VINO BRUNELLO DI MONTALCINO
8 Piazza Cavour
53024 Montalcino - Siena
Italy

Tel. +39. 0577 848246 / Fax. +39. 0577 849425
info@consorziobrunellodimontalcino.it

PROTECTION IN COUNTRY OF ORIGIN

Date of protection in the European Union: 18/09/1973

Date of protection in the Member State and reference to national decision: 30/06/1966

*– DPR 28.03.1966, published in GURI (Official Journal of the Italian Republic) n. 132 –
30/06/1966*

PRODUCT DESCRIPTION

- **Raw Material**

- SANGIOVESE N.

- **Alcohol content:**

	Brunello di Montalcino	Brunello di Montalcino - Riserva
<i>Minimum alcohol strength by volume (%)</i>	12.5	12.5

- **Physical Appearance**

- Intense ruby red, almost garnet

DESCRIPTION OF GEOGRAPHICAL AREA

Administrative area of the municipality of Montalcino, Province of Siena, Region of Tuscany

LINK WITH GEOGRAPHICAL AREA

The area where the Brunello di Montalcino wine is produced is located in the south-east of Tuscany, 40 kilometres south of Siena. The production area, which has a total surface of 243.62 square kilometres, is bordered by the valleys of three rivers, the Orcia, the Asso and the Ombrone, and is shaped almost like a square with sides of an average of 15 kilometres.

The altitude of this area ranges from around 120 metres above sea level along the rivers to around 650 metres above sea level near to the Poggio Civitella, which is the highest point in the territory. As it formed in different geological eras, the Montalcino hill has numerous soil environments.

The climate is Mediterranean but basically dry; it also has features of a continental climate because of its intermediate position between the sea and the Central Apennines. Snowfall is possible in winter above 400 metres. The mid-hill band is not affected by fog, late frost or ground frost and the frequent windy conditions ensure the best conditions for the health of the plants. Throughout the whole plant-growth phase, temperatures are predominantly mild with many clear, sunny days; this is ideal for ensuring that the grapes ripen gradually and fully.

2. Human factors relevant to the link

The territory of Montalcino's suitability for producing high-quality wines has been known for many centuries. As early as the Middle Ages, the municipal statutes regulated the start date of the grape harvest, while the wine never stopped flowing during the siege of 1553 when Blaise de Montluc, as he defended the walls of Montalcino, 'reddened his face with the robust wine' to conceal his suffering.

The forefather of production of the Brunello di Montalcino wine was certainly Clemente Santi. In 1869, his *Vino Scelto* (Brunello) with a vintage of 1865 was awarded a silver medal by the district agricultural show. In 1893, the Ministry of Agriculture awarded a prize to a wine by Raffaello Padelletti and around that time Riccardo Paccagnini's Brunello won many very prestigious awards, both nationally and internationally.

The problems of the early 20th century led to a decline in vine-growing and wine production and only a very few producers kept production going in Montalcino between the two World Wars.

After the Second World War, people started to think about producing wine once again and a few were far-sighted enough to look to the future and agree on production rules for Brunello di Montalcino.

SPECIFIC LABELLING RULES (IF ANY)

CONTROL BODY

Ministry of Agricultural, Food and Forestry Policy
Via XX Settembre 20
00187 Rome
Italy

+39-0646656030; +39-0646656043;
+39-0646656029
SAQ9@mpaaf.gov.it, l.tarmati@mpaaf.gov.it,
a.squarcia@mpaaf.gov.it, l.lauro@mpaaf.gov.it,
ne.dimedio@mpaaf.gov.it