Winemaker: Luca Brunelli
Generation: 1st

BRUNELLI

Maremma Toscana DOC

Displaying fantastic elegance and fruit, this Sangiovese-based blend from southern Tuscany's Maremma district delivers a high level of sophistication for the price. Expanding his reach just outside of Montalcino, Brunello producer Luca Brunelli maintains his overall style: perfectly ripe, concentrated fruit laden with aromas of dark cherry and earth, combined with a nuanced structure (which in this case is also unoaked). The perfect, year-round companion to central Italian comfort foods, like pasta Bolognese and Ribollita stew.

WINEMAKER BIOGRAPHY

From his high-altitude estate in Montalcino, Luca Brunelli has quietly ascended the ranks of the Brunello community. With some of the loftiest wines - and lowest yields - in our portfolio, we've always known he was destined for artisanal greatness!

ENOLOGIST

Luca Brunelli

TASTING NOTES

Color	Ruby
Nose	Dark cherry, with hints of dark earth, cured meat, and yellow blossom
Palate	Balanced, elegant, and earthy
Finish	Pleasant, with some cherry skin tannins making an appearance

VINEYARD & VINIFICATION

	12
Vineyard Location	Maremma Toscana DOC, Tuscany
Vineyard Size	4 ha
Varietals List	80% Sangiovese 5% Alicante 5% Ciliegiolo 5% Merlot 5% Petit Verdot
Farming Practices	Organically farmed (non-certified), including dry-farmed; grapes picked by hand
Elevation	250 m
Soils	Calcareous clay
Maturation Summary	In multiple passage barrels for 2-4 months, in Steel 3 months and bottled 3 months
In Steel	3 months
Alcohol	13.0 %

AUGUSTIMPORTS
WINES · SPIRITS · INNOVATIONS

MARTOCCIA DI LUCA BRUNELLI

With one of the highest cellars in Montalcino, not only is the view from Luca Brunelli's hillside estate breathtaking, but you could catapult a stone from the town's famous fortress (one of the last to fall in Siena's wars against Firenze) and be assured a hit. In a bit of sweet irony, along with the altitude come some of the lowest yields in the entire Brunello DOCG. Taking the bonsai approach to his craft, Luca is a master when it comes to sculpting small plants with excruciatingly low yields. His Sangiovese Grosso vines only grow 20 inches high, for example, with the lowest grapes often a mere 6 inches off the ground! Permitting only 4 clusters per plant for his Brunello, it is physically impossible for him to get even 1 bottle from each vine. Just to put things in perspective, this means his Brunello has lower yields than some of the most expensive Right Bank Bordeaux.

Like the lion's share of Small Vineyards estates, Martoccia di Luca Brunelli is a dedicated organic farm in practice, but not certified. Dry-farming, sustainability, and picking by hand are all simply a way of life. While all of the fruit is estate-grown, Luca's vines themselves are non-contiguous (half belonging to the Brunello DOCG, with the other half situated in the nearby Montecucco district). For the steep sites devoted to his coveted Brunello (250-500 m) Brunelli's soil type is both typical and atypical at once. At its baseline, there is the usual clay-and-fossil mixture we tend see in this region (Sangiovese loves clay, in part because calcium carbonates lend it good acidity). In addition, however, many of Luca's vines benefit from an added feature: large pieces of quartz litter the topsoil on his SW-facing slope. Luca takes full advantage—we already know he trains his vines extra low to the ground to assure concentration. But at that altitude, he is also positioning his low-hanging fruit to receive a little extra ripeness as the sun is refracted off the quartz! It's one way he manages to get 14% alcohol and yet maintain such tautness and freshness in his wines.

As a quick aside, the name featured on Luca's stunning labels, 'Martoccia', is that of the original farm Luca's parents worked so hard to purchase, and the property, while small, has written records going all the way back to the Middle Ages.

BRUNELLI

REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

MAREMMA TOSCANA DOC

Promoted from IGT to DOC in 2011, the Maremma Toscana designation is now the third largest (area under vine) in Tuscany, behind only Chianti and Chianti Classico. The designation encompasses a vast area, reaching from the slopes of Mount Amiata near Montalcino all the way to the coast, and even including the island of Giglio. Today, nearly 300 producers belong to the DOC, a third of whom are single estate.

Unlike many places in Tuscany, the Maremma plays host to far more than Sangiovese - which accounts for less than half of all planted vines. Increasingly, producers are working with Bordeaux and Rhone varietals, destined to thrive in the warm, well-aerated clime, and Italian blending grapes like Canaiolo and Ciliegiolo. In addition, whites and rosés are permitted under the DOC, with Vermentino comprising more than 25% of the region's production and grapes like Chardonnay and Sauvignon (Blanc) adding to the mix. Overall, combined with loose aging requirements, the result is a more innovative range of wines than seen elsewhere in Tuscany. In early 2021, the Consorzio also announced it would be one of the first in Europe to begin using an official bivarietal label (for wines blending 2 grape varietals).

Historically, the Maremma was a very marshy area (its name derives from the Spanish word Marisma, meaning 'marsh'), but it was drained multiple times over the centuries (first by the Etruscans a thousand years ago and as recently as the 1930s) and reclaimed for agricultural use. To this day, it remains Tuscany's "wild" zone, with beautiful yet rugged landscapes, plenty of wide-open spaces, and fewer tourists.