

# BRUNELLO DI MONTALCINO DOCG

## PRODUCTION AREA

The estate vineyards are located in the south and west of Montalcino (250 / 450 m above sea level).

## SOIL COMPOSITION

Calcareous clay, sandy silt

## GRAPE VARIETIES

Sangiovese 100%, spurred cordon trellising  
Average 5.500 vines/ha

## PRODUCTION METHOD

Hand harvested, selection prior to pressing.  
Maceration and fermentation for 20/25 days in temperature controlled stainless steel tanks (26/28°C). 60% aged for 24 months in French oak barriques (225 l) and the remaining 40% in oak casks (10/30 hl) and bottle aged for at least 24 months.

## DESCRIPTION

Intense shining ruby red color. Fruity bouquet with good finesse with hints of ripe red berries, black pepper, liquorice, elegant spice. Intense taste of red berries, vanilla, well balanced tannins..

## PAIRINGS AND SERVICE

Excellent pairing for the entire meal, particularly for stews, roasts, grilled meat and medium ripe cheese.  
Suggested service temperature 18°C.

## ALCOHOL CONTENT

14% vol.

## AVAILABLE FORMATS

1,5 l - 0,750 l - 0,375l

