

ZEBRAS BRUNELLO DI MONTALCINO DOCG

PRODUCTION AREA

The grapes come from vineyards that had a better maturation, this wine is made only in the years that we consider excellent.

SOIL COMPOSITION

Soil: 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 30 months in French oak barriques (225 l) and the remaining 40% in oak casks (10/30 hl) and bottle aged for at least 30 months.

DESCRIPTION

Intense ruby red color, brilliant. Intense bouquet with great complexity, with hints of red berries violets in evidence, finely spiced, with a hint of tobacco and vanilla. Great structure and tannins, balanced and persistent.

PAIRINGS AND SERVICE

Roasted meats, game, stews, and cheese.
Suggested service temperature 18°C.

ALCOHOL CONTENT

14% vol.

AVAILABLE FORMATS

0,750l

