



BRUNELLO DI MONTALCINO DOCG

Production area: various vineyards located in two different areas of the municipality of Montalcino with North-West/ South-East exposure.

Grape variety: 100% Sangiovese.

Soil composition: jasper and shale.

Training system: spurred cordon with 5,000 plants/ha.

Harvest: manual, in cases, from half of September.

Wine-making and aging: fermentation and maceration for 28 days at a controlled temperature of <28° C. Maturation for 24 months in large oak barrels from Slavonia. Then bottle aged for 18 months.

Sensory characteristics: Intense ruby red colour with garnet highlights. Intense and complex aromas at the nose, rich in ripe fruits, spices and toasted notes. Smooth and full-bodied at the palate, with great persistence and wide concentration. Tannins are dense and velvety.