



BRUNELLO DI MONTALCINO DOCG VIGNETO MANACHIARA - *CRU*

Production area: Manachiara vineyard located in the municipality of Montalcino with a South-East exposure at approximately 350 m a.s.l.

Grape variety: 100% Sangiovese.

Soil composition: sands rich in quartz and Pliocene clays.

Training system: spurred cordon with 5000 plant s/ha.

Harvest: manual, in cases, in the last week of September.

Wine-making and aging: fermentation and maceration for 32 days at a controlled temperature of <28° C. Maturation for 8 months in French oak tonneaux, followed by 16 months in large oak barrels from Slavonia. Then it ages in bottle for at 18 months.

Sensory characteristics: intense, deep ruby red colour with garnet highlights. Powerful and ample aromas characterized by fruity and balsamic, toasted and spiced notes. On the palate it is full-bodied and concentrated, with present and dense tannins, great persistence.