



BRUNELLO DI MONTALCINO RISERVA DOCG

Production area: various vineyards located in two different areas of the municipality of Montalcino with North-West/South-East exposure at approximately 350 m a.s.l. Produced only in the great vintages.

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 30 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 balsamic notes, little black berries and spices. Balanced and full-bodied at the palate, with mineral notes, velvety tannins and great persistence.