



BRUNELLO DI MONTALCINO 2012 DOCG



Type of grapes: Sangiovese Vineyards: Manage directly from Age: 16/38 years
Exposure: Northeast Height: 400 meters above sea level
Produced from first quality of the grapes from vines aged 16 years and 38 years
density vineyards: 4000/4500 plants / hectare
harvest: 28 september 2012

Vinification and technique: hand-picked selection with fermentation in stainless days of
fermentation: 5 cryomaceration days and 24 days normal
fermentation maceration 4 replacements per day performed manually type of
fermentation: traditional without yeast activation temperature of 30 ° C
malolactic fermentation in steel

In January the wine is transferred into barriques french oak for 20% and barrels for
80% to slavian oak 10hl and 32 hl, where it is kept for 36 months.

bottled on 21/06/2016 at least 6 months in bottle

bottles produced: 4825 0.75 lt 30 bottles 1.5 Liters 12 bottles 3 liters

actual alcoholic strength 14.39% Vol

dry extract 32.2 g / l

Total acidity as tartaric acid, 5.80 g / l

La Fornace Brunello di Montalcino has an intense ruby red color due to the low yield of grapes per hectare the intense ruby red color with slight garnet, the nose is intense and complex with a hint of plum, cherry and purple berries ripe, intense but balanced are the hints of spice, black pepper and vanilla and cinnamon, chocolate and sweet tobacco. The taste is tannic, but not aggressive, velvety and warm, the flavors in the mouth reflect the nose, preserving the delicacy, complexity is balanced

The combination:



Brunello di Montalcino La Fornace is a classic wine, pairing is with game, red meats such as steaks or stews, it is also welcome with fresh cheese or very lightly seasoned