



BRUNELLO DI MONTALCINO 2010 RISERVA DOCG



Type of grapes: Sangiovese Vineyards: Manage directly from Age: 15/36 years Exposure: Northeast Height: 400 meters above sea level Produced from first quality of the grapes from vines aged 10 years and 36 years density vineyards: 4000/4500 plants / hectare harvest: 03 October Vinification and technique: hand-picked selection with fermentation in stainless days of fermentation: 10 days and 30 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 transfer in French oak barrels for 48 months bottled on 18/03/2015 at least 6 months in bottle bottles produced: 4146 0.75 lt

40 bottles 1.5 Liters

10 bottles 3 liters

actual alcoholic strength 14.71% Vol

dry extract 32.10 g / l

Total acidity as tartaric acid, 5.60 g / l

The Brunello di Montalcino Riserva La Fornace has an intense ruby red color due to the low yield and the long fermentation, the intense ruby red color tending to garnet with violet very dark, the scent is intense and complex with hints of plum, cherry and purple fruits undergrowth mature; intense but balanced are the hints of spice, black pepper, vanilla, cinnamon, chocolate and sweet tobacco. In the mouth it feels the soft tannins and gentle, velvety and warm, the flavors in the mouth mirror the nose and the complexity is balanced and very persistent

The combination:

Brunello di Montalcino Riserva La Fornace is a modern wine pairing was with game, red meats such as steaks or stews and spicy, it is also welcome with hard cheese or chocolate extrafondente