



Brunello di Montalcino

2012

Wine type DOCG

Region: Montalcino, Tuscany, Italy

Grapes 100% Sangiovese

Winemaking Harvest: Hand-harvested in early October.

Fermentation: Fruit is pressed then fermented in stainless steel tanks for 35- 40 days during which time full malolactic fermentation occurs.

Aging 36 months in large Slavonian oak barrels or botte, then bottle aged an additional 12 months in bottle.

Alcohol 14.0%

Tasting Notes Leafy underbrush, new leather, dark berry and chopped herb aromas waft out of the glass. The fresh, chewy palate doles out succulent wild cherry, ripe raspberry, white pepper and cinnamon notes, blanketed in smooth, round tannins. A licorice note caps off the finish. It's already delicious but will also offer fine drinking over the next several years. Drink 2018-2024.