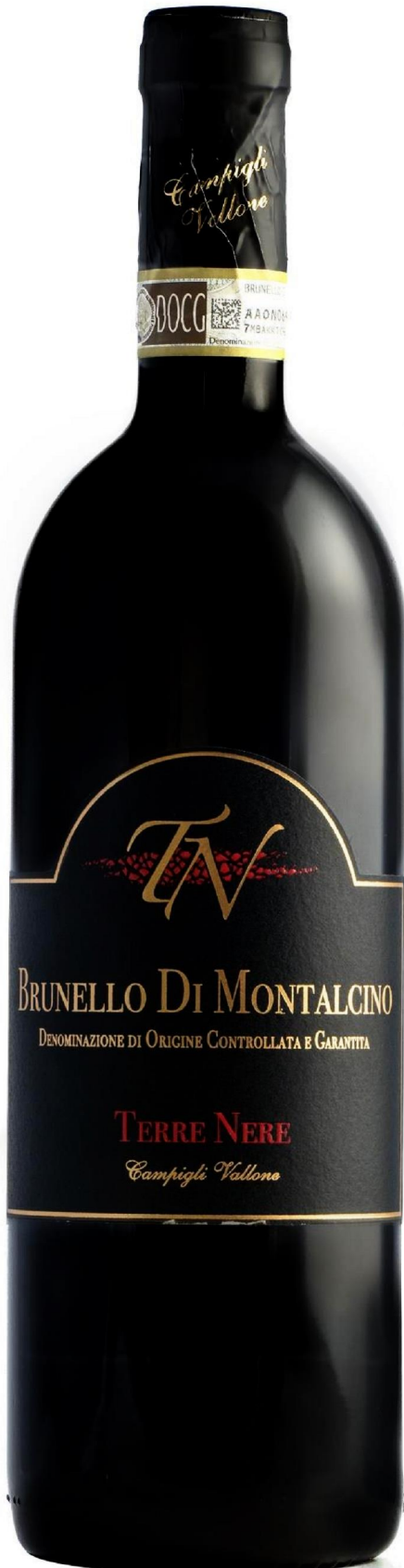


Brunello di Montalcino 2011



Production Zone: Montalcino, Tuscany, Italy

Producer: Pierina Campigli Vallone

Grape Variety: 100% Sangiovese

Harvest Method: Hand picked and harvested in 15 kg baskets

Altitude: 220 meters

Terrain: "Galestro" (schist based soil)

Color: Ruby red with a garnet rim

Aroma: A full expression of Sangiovese, with slightly acidic opening notes of eucalyptus and peppermint, followed by ripe fruit aromas of blackcurrant, maraschino and fruits of the forest.

Taste: Full bodied, yet elegant and refined with soft and silky tannins. Blackberry flavours play beautifully with the sweet notes of liquorish, mint and clove.

Density: 4,500 plants per hectare

Trellising System: Cordone Speronato

Average Age of Vines: 12 years

Alcoholic Grade: 14,5% by volume

Vinification: 20-25 day f maceration at a controlled temperature of 28-30 degrees
Serving Temperature: 18 degrees, preferably opened for a least one hour before served

Aging: 3 years in Slovenian oak casks

Refinement: at least 6 months in bottle

Acidity: 5.1

Pairing: Pairs wonderfully with grilled or roasted red meats, game and aged cheeses

Annual Production: 15000 bottles