

## *Brunello di Montalcino Riserva 2010*



Production Zone: Montalcino, Tuscany, Italy

Grape Variety: 100% Sangiovese Grosso

Harvest: Hand picked and harvested in 15 kg baskets

Altitude: 220 meters

Terrain: "Galestro"(schist based soil)

Color: Garnet

Aroma: Bouquet of red and black currants, with hints of maraschino and leather

Taste: dry, full-bodied, elegant and harmonious, good acidity and long persistency on the palate.

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 days maceration at a controlled temperature of 28-30 degrees

Aging: 4 years in Slovenian oak casks

Refinement: at least 6 months in bottle

Acidity: 5

Serving Temperature: 18 degrees

Paring: Ideal with international kitchen based dishes like roast and red meats, gamemeat, possibly accompanied by mushrooms or truffles and aged cheese, or simply enjoyed as a wine for meditation.

Annual Production: 5000 bottles