

BRUNELLO DI MONTALCINO DOCG



Appellation: Denominazione di Origine Controllata e Garantita.

Grape: Sangiovese

Density of plants: 4500 plants/ha

Altitude: 350/400 m above the sea level

Soil: sandy clay with fossils and marl

Vinification: removal of grape stalks, soft pressing, fermentation in stainless steel casks at the controlled temperature of 28- 30°C, maceration on the skins for 20-25 days with extracting technique made with delestage (one a week) and pumping over (decreasing along the process)

Method of aging: it ages for a minimum of 30 months in Slavonian oak barrels of 32 Hl. Then other 4 months in the bottle for refining

Aging potential : 10-20 years according to vintage

Colour: brilliant red with burgundy reflects

Bouquet: penetrating with memories of wild black fruits, black cherry and noble wood

Taste: warm, dry and persistent

Accompanies: wine of great body and elegance. It can be served with all our best dishes of the Tuscan tradition: in particular with roasted meat, game, braised meat and ripe cheeses like Pecorino cheese.