

Azienda Agricola - Agriturismo

VENTOLAIO



Product

Technical Sheet

Brunello di Montalcino

Category: DOCG

Grape Variety: Sangiovese 100%

Altitude: Approx. 400 m above sea level

Vine training system: spurred cordon

Terrain: Marl

Vinification: In steel tanks with control of the fermentation temperature.

Maceration on the skins for 15/20 days

Refinement: Approx. 48 months in pedunculate oak barrels with an average capacity of around 30hl. Then refinement in the bottle for at least 6 months.

Colour: Strong ruby red tending towards garnet

Aroma: Intense and full, above all fruity and ethereal, with a series of fruits of the forest accompanied by prunes and cherries in alcohol, lingonberries and some aromatic undertones.

taste: Well structured, elegant and well proportioned, quite lingering.

Food and Wine pairing: All meat dishes, including both roasts and stews, mature cheeses and as a wine for meditation

Alcohol content: 15%

