

Brunello di Montalcino DOCG



PRODUCTION AREA

About 9 hectares of estate vineyards in the central hill area of Montalcino.

Altitude: 300 meters above sea level. Position: Hillside.

Soil type: soil with abundant stone

GRAPE VARIETIES

100% Sangiovese

VINE DENSITY: From 4.000 to 4.500 vines/ha

TRELLISING SYSTEM: Spurred cordon

HECTAR YIELD: 70 q.li/ha

PRODUCTION TECHNIQUE

The accurate grape selection is followed by vinification with skin contact for 14-16 days. The wine ages for 3 years in oak barrels of 80 hl; the wine is subsequently aged in bottle for an additional 6-8 months before release. The most careful combination of Montalcino tradition with a modern winemaking.

DESCRIPTION

Colour: intense ruby red with garnet reflections.

Bouquet: wide, ethereal.

Taste: full, soft, velvety and intense, sensations of spices note with a final tannic.

FOOD PAIRINGS

This wine is particularly suited to accompany red meat, game and aged cheeses. Long aging potential.

Alcohol content: 13,5 to 14 % vol.

Serving temperature: 18-20°C

Available formats: 0,375 l - 0,75 l - 1,5 l