



BRUNELLO DI MONTALCINO

Denominazione di Origine Controllata e Garantita

Obtained from the meticulous selection of Brunello (Sangiovese) grapes cultivated in the estate's best vineyards, Brunello di Montalcino is the result of scrupulous work outdoors and accurate intervention in the cella which, in observance of and keeping with antique traditions, maintain the fullness of the fruit and bring out the quality of a wine a history and tradition that are added to by every bottle.

Grape variety: 100% Sangiovese (Brunello).

Training methods: single and double spurred cordon.

Harvest: selection of the grapes and manual harvesting into small baskets, from late september to mid October, rapid transfer to cellar for vinification.

Vinification: soft pressing and destemming, temperature controlled alcoholic fermentation below 30°C with frequent pumping over a long maceration on skins.

Ageing: in Slavonian oak barrels with a capacity of 16 to 54 Hl for about 3 years, followed by ageing in the bottle for 8 - 10 months. In years of exceptional quality part of the product is destined to become riserve, in barrels for about 4 years.

Alcohol contents: approx 14 % vol.

Organoleptic characteristics: ruby red colour with slight garnet hues resulting from ageing; intense and persistent perfume, with notes of red fruits jam; a smooth, velvety flavour with evenly balanced tannins, intense and persistent with spicy notes and hint of liquorice; harmonious and elegant on the whole.

Serving suggestions: store the bottles horizontally in a cool place. Uncork at least 4 hours before serving at temperature of 18°C. Excellent cellar storage of over 10.

Gastronomic accompanies: ideal with grilled or spit-roast meats, roasts, game and mature cheeses.