



MONTALCINO



BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA

GRAPES

Sangiovese Grosso from the Val di Suga vineyards in Montalcino in its three historic areas. It is a blend that brings together the three main locations with different geographical and climatic conditions. This pays off in the composition of these three wines which form a special equilibrium comprised of each area's classic characteristics a unique balance of freshness and structure, fullness and elegance.

WINE MAKING TECHNIQUES

It ferments in steel where it undergoes maceration for approximately 20 days at a controlled temperature of 27-30°C. It ages for 24 months in 50 hl Slavonian oak barrels and 6 months in concrete tanks before spending at least 30 months in the bottle.

TASTING CHARACTERISTICS

Bright red ranging between ruby and garnet. An even more intriguing version of the Brunello Val di Suga. A longer maturation of at least one year enriches this Brunello both profound and with a varied bouquet. More mineral, leather, licorice and deep vegetal aromas make this wine generous and enchanting. Its body is fuller and elegant.

0,75 l.