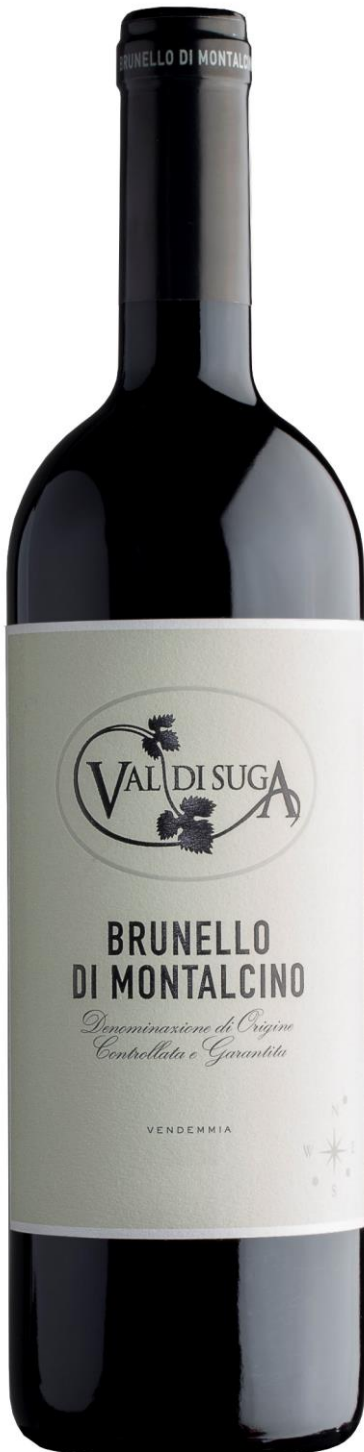




MONTALCINO



BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GRAPES

Sangiovese Grosso from the Val di Suga vineyards in Montalcino in its three historic zones. It is a blend which combines the three main hillsides with different sun exposures and different geo-climatic features. The combination of these three wines produces a special equilibrium between the characteristics of each zone, a unique equilibrium between crispness and structure, body and elegance.

WINE MAKING TECHNIQUES

The grapes from the three vineyards are fermented separately at a temperature of 25 – 27°C. Maceration on the skins for 20-25 days. It ages for 24 months in 50 hl Slavonian oak barrels and 12 months in concrete tanks before spending at least 12 months in the bottle.

TASTING CHARACTERISTICS

Ruby red with garnet highlights, its rich, complex nose opens up immediately. Initially dark cherry, *chinotto* orange and violet. It then opens up to wider, more complex notes of blueberry, vanilla, tobacco, cinnamon and chocolate with a menthol finish. In the mouth this Brunello has a classic style, elegant tannins and a long finish.

Serve at 18°C. It goes ideally well with game, roast and grilled meat and medium mature cheeses.

0,375 l. – 0,75 l. – 1,5 l. – 3 l.