



UVA & GRAPE
DISTRIBUTORS, LLC



BRUNELLO DI MONTALCINO



Grapes are hand-harvested from 10 hectares of Sangiovese Grosso vineyards, the vines being at least 30 years old with southern exposure. The wine is aged for a minimum of 5 years, with at least 3 1/2 years in oak and chestnut casks.

After 6 months in bottle, this Brunello reveals a powerful, but elegant array of black stone-fruit and roasted herbs along a tannic structure that guides you to a finish of crisp and dark minerality.

Average Vine Age: 30 Years
Vine Training: Cordone Speronato
Soil: Stone/Clay, Tufaceous
Alcohol: 14%