



TENUTA DI COLLOSORBO

BRUNELLO DI MONTALCINO D.O.C.G.



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

Grape variety: 100% Sangiovese (Brunello).

Training method: single or double spurred cordon.

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

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

Ageing: in Slavonian and French oak barrels between 12 and 54 Hl for about 3 years, followed by ageing in bottle for 4 months or more.

Production: 60.000 bottles.

Chemical analysis:

✓ Alcohol % vol. (approx.)	14,50
✓ Sugar g/l	< 02,00
✓ Total Extract g/l	32,10
✓ Total Acidity (tartaric acid g/l)	05,20
✓ Volatile Acidity (acetic acid g/l)	00,60
✓ pH	03,50
✓ L-malic Acid g/l	< 00,10

Oenologist:

Laura Sutera Sardo, Paolo Caciorgna

Vineyard manager:

Laura Sutera Sardo, Lucia Sutera Sardo