



Brunello di Montalcino D.O.C.G Riserva



Type: Red Grapes: 100% Sangiovese Grosso

Altitude: 280 – 320 metres above sea level.

Training system: low spurred cordon Harvest: Beginning of October

Aging: Large Slavonian oak barrels. Production area: Montalcino (SI) – ITALY

Alcohol content: 14% Vol.

Format: Bordeaux bottles 0.750 Magnum lt. 1.5

Bottles produced: Bordeaux bottles 2,900

TASTING NOTE

Colour: Intense ruby red with garnet reflections Bouquet: Intense, persistent, fine, floral, fruity, spicy, broad.

Taste: Dry, warm, soft, fresh, tannic, sapid, with a balanced body, intense, persistent, fine, austere.

SERVING SUGGESTION

Food matches: Red meats, game, aged and braised cheeses Serving temperature:

18 ° – Produced only in years of exceptional quality, the Brunello di Montalcino

Riserva comes from a careful selection of the best grapes destined for Brunello di Montalcino. Also to be considered a meditation wine.

Descrizione

From the careful manual selection of the best bunches, collected only in the best vintages, the Brunello Riserva is born.

The concept of Riserva indicates for us a wine of a superior category that begins its journey from the vineyard.

Since its birth it is a wine with unique characteristics of power, elegance, breadth and austerity.

The nose recalls the aromas of ripe red fruit and spices. A first taste shows a strong impact with notes of raspberry, blackberry and licorice.

A minerality that caresses tannins smoothed by long aging in large barrels.

Well balanced acidity with the flavor that enhance the long and persistent finish.

A meditation wine.

Premi

2016	Wine Enthusiast – 94 pts
2015	Wine Advocate – M. L. – 93+ pts
2013	James Suckling – 93 pts
2012	Decanter – 93 pts
2010	Luca Gardini – 92 pts