

# MADONNA NERA BRUNELLO DI MONTALCINO D.O.C.G.

## *Technical Details*

Brand name: Madonna Nera  
Wine: Brunello di Montalcino  
Classification: DOCG

Area of Production: Montalcino  
Soil Composition: Pebbles, gravel and sandy clay  
Cultivation system: Cordon spur

Grapes: 100% Sangiovese

Harvest: Manual with careful selection of grapes  
Bottle: Bordeaux bottle 0,75 lt

Yield per Hectare: 55 quintals

Vinification Technique: Pressing and fermentation  
in stainless steel tanks at controlled temperature.  
Fermentation Temperature: 28 °C Max.  
Maceration: from 20 to 30 days  
Malolactic Fermentation: Yes

Ageing: The wine matures in 5 hl French Oak  
Tonneaux, first and second stage, for  
about 24-30 months

Clarification: No  
Filtration: Yes

MADONNANERARA

