



Sasso Di Luna – Brunello di Montalcino D.O.C.G.



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) – Tuscany – ITALY

Alcohol content: 14% Vol.

Format: Bordeaux bottles. 0.750 Magnum 1.5 litre.

Bottles produced: 4.266

TASTING NOTE

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

Taste: Dry, warm, soft, fairly fresh, tannic, sapid, full-bodied, balanced, intense, persistent, fine.

SERVING SUGGESTION

Food matches: Red meats, game, aged cheeses.

Serving temperature: 18 °

Descrizione

Full expression of quality and elegance of Sangiovese Grosso.

A vine growing system of low-growing vines cordon spur pruned as is the tradition in Montalcino.

Aging the wine in large barrels to enhance its characteristics without distorting its taste.

The secret to obtaining a traditional Brunello with an intense ruby red colour and varietal and spicy aromas, with an excellent freshness and a fine intensity.

In the mouth it is enveloping, silky with sensations of softness that enhance its breadth.

With an elegant and balanced structure with soft and never intrusive tannins.

The long finish recalls the spicy notes perceived on the nose.

Premi

2016

James Suckling – 93 pts

2017

Intravino – 92 pts

Jeb Dunnuck – 91 pts

Monica Lerner – 91 pts