



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: 15.000

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.

Premi

2017	Wine Advocate – M. L. – 92 pts
2016	Wine Enthusiast – 92 pts
2015	James Suckling – 90 pts
2014	Decanter – 90 pts
2013	Wein Plus – 90 pts
2012	Gambero Rosso – Finale 3 Bicchieri
2011	
2010	