



BRUNELLO DI MONTALCINO DOCG

Production area: various vineyards located in the municipality of Montalcino with north-west/southeast exposure at approximately 350 m a.s.l.

Vine variety: 100% Sangiovese

Soil composition: jasper and shale

Training system: spurred cordon with 5,500 plants/ha.

Harvest: manual in cases in the second half of October

Wine-making and aging: fermentation and maceration for at least 20 days, according to parcels, at a controlled temperature of <30°C. Maturation for 12 months in new and used French oak barriques (Allier), followed by 12 months in large oak barrels from Slavonia. Then bottle aged for at least six months.

Minimum alcohol grade: 14% by vol.

Serving temperature: 18/20°C

Size: 0.375 / 0.75 / 1.5 / 3 lt

Bottles produced: 160,000

Sensory characteristics: intense ruby red colour with garnet highlights. Clean, sophisticated, intense and complex aroma, rich in evolved overtones, with hints of anise, ripe wild berries and a light touch of vanilla. Warm with supple tannins, great structure, good length and considerable aging capacity.



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