



Brunello di Montalcino

D.O.C.G.

2018

Grape Varietal: 100% Sangiovese

Alcohol by Volume: 15%

Production Area

Soil type: clayey-sandy, medium presence of structure, good permeability

Exposure: south-west, dip 10-15%

Altitude: 350 meters a.s.l.

Planting density: 3.700 plants/ha

Training system: double cordon-trained and spur-pruned

Vinification technique

Alcoholic fermentation with a long maceration of vinasse. Controlled temperature at 29-30°C. Malolactic fermentation ended immediately after drawing off.

Wood ageing: 24 months in oak barrels

Bottle ageing: 12 months

Tasting notes:

Colour intense-red, with marked garnet hues
Aromas intense and persistent with a round wood fragrance. Strong bouquet of berry, cherry and other sweet berry fruits.
Flavour Tasteful and full-bodied, well-structured, tannic, with an excellent aftertaste.

