



# Brunello di Montalcino

D.O.C.G.

2019



**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.

