



BRUNELLO DI MONTALCINO



AVAILABLE VINTAGES 2015

VARIETALS Sangiovese; clone: Sangiovese Grosso

VINEYARD ALTITUDE 300m (950-1000ft) above sea level.

PLANTING SYSTEM Double cordon trained and spur pruned

PLANT DENSITY Circa 3,700 plants per hectare

MICROCLIMATE A temperature that is never excessive in the summer not too cold during the winter. Light but constant ventilation. Southern orientation.

VINIFICATION Alcoholic fermentation with a long maceration of vinasse. Controlled temperature at 30-32 C. Malolactic fermentation ended immediately after drawing off.

AGEING METHOD 24 months in Slavonian oak barrels and 6 months in the bottle.

ALCOHOL CONTENT 14.50%

SERVING TEMPERATURE 18-20C, 65-68°F

TASTING NOTES

The color is an intense bright red that tends towards maroon as it ages. The intensity of the nose increases with age; it expresses complexity varying from spices to oak, to tobacco and wild berries. It is dry and warm with refined aromatic tannins and a bold yet well-rounded structure. The bouquet is intense, and the flavor is strong.

RECOMMENDED PAIRINGS

It pairs beautifully with red meats, game, grilled meats, and aged cheeses. A great meditation wine.



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