



BRUNELLO DI MONTALCINO



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 at least 12 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.

