



BRUNELLO DI MONTALCINO

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VARIETALS	100% SANGIOVESE GROSSO
VINEYARD ALTITUDE	300M (950-1000 FT) ASL
PLANTING SYSTEM	DOUBLE CORDON TRAINED AND SPUR PRUNED.
PLANT DENSITY	CIRCA 3,700 PLANTS PER HECTARE
MICROCLIMATE	A MODERATE CONTINENTAL CLIMATE WITH A WIDE DIURNAL RANGE AND S/SW FACING SLOPES.
VINIFICATION	FERMENTATION IN TEMPERATURE CONTROLLED STEEL VATS AND LONG POST-FERMENTATION MACERATION.
AGING METHOD	24 MONTHS IN SLAVONIAN OAK BARRELS AND AT LEAST 12 MONTHS IN THE BOTTLE.
ALCOHOL CONTENT	14.5%
SERVING TEMPERATURE	18-20 C, 65-68 F

TASTING NOTES

INTENSE BRIGHT RED THAT TENDS TOWARD MAROON AS IT AGES. COMPLEX ON THE NOSE VARYING FROM SPICES TO OAK, TO TOBACCO AND WILD BERRIES. DRY AND WARM WITH REFINED TANNINS AND A BOLD, WELL-ROUNDED STRUCTURE.

RECOMMENDED PAIRINGS

PAIRS BEAUTIFULLY WITH GAME, GRILLED MEATS AND AGED CHEESES. A GREAT MEDITATION WINE.

