



BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Red Wine

PRODUCTION AREA:

Montalcino, Tuscany.

VARIETAL:

100% Sangiovese Grosso.

GROUND COMPOSITION:

The vineyards are situated in hillside areas at the altitude between 130 – 550 m sea level. The ground is of medium texture, rocky, with variable percentage of tufa and clay. Good water retention and strong temperature difference between night and day (up to 25°C).

VINEYARD:

Cordone speronato type.

HARVEST:

Manual by end September.

VINIFICATION:

The season was characterized by a dry spell all over Italy, beginning in February and lasting throughout the harvest. However, the vines in Tuscany did not suffer much, despite the fact that the precipitation was lowest. In all regions, the maturation was excellent, with a very high sugar level and excellent intensity in the wines. The vintage started in the second September decade. The grapes have been harvested and processed by hand in order to avoid their damage. Still entire grapes have been macerating in steel containers for 14 days together with the fermenting must at 26/30 °C. At the end of the alcoholic fermentation the wine has been transferred into steel tanks where, with the addition of selected bacteria and under controlled temperature, the malolactic fermentation came to its end. After 2 years of aging in barriques, the wine has been transferred into stainless steel tanks expecting the bottling. Further 4 months in the bottles and Brunello di Montalcino is ready for retail sale.

STORAGE: 18 °

SERVICE: 20 °

SENSORIAL NOTES:

Please, kindly, to open at least a couple of hours before serving the prince of Italian wines.



Colour: Intense red with garnet traits.



Fragrance: Typical aromas of cherry, blackberry, violet and tobacco snuff.



Taste: Balanced and fairly tannic, gentle in his way, warm and full of flavor like the nose.

MATCH:

Sirloin Florentine.

ADDITIONAL NOTES:

Bottle model: Bordolese 500g V.Q.

Weight: Cases of 6 bottles. Gross weight 7,3 kg. Net weight 4,5 kg.

Composition E-pal size 80 x 120: 120 cases of 6 bottles (24 cases per layer)

