

BRUNELLO DI MONTALCINO



PRODUCING COUNTRY: Italy | Toscana

A clean and tenuous wine, with hints of the wood where it matured. Good tannins and full bodied, overall a soft yet powerful wine.

GRAPE-VARIETY: 100% Sangiovese – “Brunello di Montalcino”

VINIFICATION: Intense initial pumping over a controlled temperature never exceeding 33 ° C; long maceration on the skins with racking in waning temperature; malolactic fermentation done immediately after the racking.

AGING IN WOOD: 30 months in medium sized Slavonian oak barrels and then immediately bottled

COLOR: Intense ruby red with garnet reflections, limpid.

NOSE: Enveloping with intense fruit, well blended with the oak in which it was aged

TASTE: Elegant and distinctive, structured and firm with ultra-fine tannins and a juicy, delicious and very persistent finish. A full-bodied, opulent wine that shows complexity and finesse

ALCHOL CONTENT: 14.5%