



BRUNELLO DI MONTALCINO D.O.C.G.

Production area: Castelnuovo dell'Abate – 365 m above the sea level.

Soil characteristic: Limestone rich in stone marl

Grapes: 100% Sangiovese

Planting density: 5.500 plants/Ha

Vineyard b. sistem: Spur pruned

Age of vineyards: about 35-40 years older.

Alcohol: 14,50%

Vinification: After a careful selection and harvesting of the grapes, start the alcoholic fermentation at a controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation.

Aging: 3,5 years in french oak cask

Bottle-aging: 6 months

Colour: Intense garned red colour

Bouquet: Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate

Taste: Soft tannins, good acidity, harmonious and helegant

Pair with: Red meat, game and cheese