



## BRUNELLO DI MONTALCINO

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A selection of 100% sangiovese grapes grown in estate-owned vineyards located on the south-easterly and south-westerly slopes of Montalcino, at an altitude from 250 to 400 m MSL.

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**VINTAGE** 2015

**APPELLATION** DOCG

**GRAPE VARIETIES** 100% Sangiovese. Spurred Cordon, 5.400 vines/ha in 20/30 years old vineyards

**PRODUCTION AREA** Estate vineyards in the southern hills of Montalcino (220-400 m MSL).

**SOIL** Sandy topsoil with clay and 'Galestro' friable rocks.

**PRODUCTION TECHNIQUE** Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). About 60% of the wine ages for at least 24 months in French oak tonneau (500 lt) and the remaining 40% in Slavonian oak barrel (15-25 HI). It rests in bottle for several months before release

**DESCRIPTION** Ruby red and intense colour with orange shimmers. A wide bouquet slightly spicy. His taste is full, soft, velvety and intense. The tannins are elegant and sweet

**FOOD PAIRINGS AND SERVICE** This wine is particularly suited to accompany red meat, game, cold meat and aged-cheese. Recommended service temperature: 18°C

**FORMAT** 0,375 lt. - 0,75 lt. - 1,5 lt.

**ALCOHOL** 14,5%