

BRUNELLO DI MONTALCINO

2019

Intense ruby red with intense garnet reflections. The bouquet is ample and elegant and surprises the senses with long balsamic and floral notes, accompanied by important spices like black pepper, notes of currants and small berries. It is enveloping on the palate, delicate, very well balanced between soft, velvety tannins and savoury, mineral notes. Very persistent flavour. It goes well with roast Chianina beef, Fiorentina steak, game stews, but also with first courses with game ragout, which are the natural accompaniment to this wine, which requires equally noble flavours.

VINTAGE
2019

TYPOLOGY
Denomination of Controlled and Guaranteed Origin

ZONE OF PRODUCTION
Municipality of Montalcino

GRAPES
Sangiovese 100%

VINEYARD EXPOSURE AND ALTIMETRY
South-East. 320 m a.s.l.

SOILS
Dry and stony

AVERAGE AGE OF VINES
31 years old

FARMING METHOD
Spurred cordon

HARVEST
Begining of October. Manual harvesting of the grapes.

VINIFICATION
In 35/45 hl stainless steel tanks; maceration for about 18-20 days at a constantly controlled temperature of 30°C.

AGEING
36 months in 10/20/25 Hl oak casks

BOTTLE AGEING
8 months before release.

BOTTLES PRODUCED
14.400 bottles of 0,750 lt

ALCOHOL CONTENT
15%

Other size
0,375 - 1,5 Liters

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