



BRUNELLO DI MONTALCINO RESERVA

2013

Produced only in the best years with very selected grapes and with 12 months of additional ageing in French oak tonneaux (500 litres). It has a vivid ruby red colour, an ample and complex nose, revealing important balsamic and undergrowth notes, sage, rosemary, hints of small red fruits and subtle toasted notes. Full-bodied and well-structured, with an intense and persistent flavour, it has a fine balance between acidity and minerality and a very seductive tannic finish. This is the Brunello for special occasions. It is the perfect accompaniment to roast Chianina beef, Florentine T-bone steak, game stews, but also first courses with game ragout are a natural accompaniment to this wine, which requires equally noble flavours. A wine for meditation.

VINTAGE

2013

TYOLOGY

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

26 years old

FARMING METHOD

Spurred cordon

HARVEST

Last days of September, first days of
October. Grapes are harvested by hand.

VINIFICATION

In 10 hl cement tanks; maceration for about
18-20 days at a constantly controlled
temperature of 28°-30°C.

AGEING

30 months in 20/25hl oak casks and 12
months in 5 hl French tonneaux of medium
toasting.

BOTTLE AGEING

8-10 months before release.

BOTTLES PRODUCED

2,000 750 ml bottles. - 25 1.5 L bottles.

ALCOHOL CONTENT

14,50%