

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

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
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%

Azienda Palazzo Loc. Palazzo, 144 53024 Montalcino SI • +39 0577 849226 • info@aziendapalazzo.it