



BRUNELLO DI MONTALCINO D.O.C.G.

2018

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

2018

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

30 years old

FARMING METHOD

Spurred cordon

HARVEST

Beginning 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

14.000 bottles of 0,750 lt

ALCOHOL CONTENT

15%

Other size

0,375 - 1,5 Liters