



BRUNELLO DI MONTALCINO
Denominazione di origine controllata e garantita

APPELLATION : Brunello di Montalcino DOCG (Controlled and Guaranteed Denomination of Origin)

VINE VARIETY : Sangiovese Grosso 100%

PRODUCTION ZONE : Montalcino (Siena)

HISTORICAL NOTES : It is one of the most famous and well-known wines in the world with a beginning that dates back to the middle of the 1800s thanks to a group of local wine growers. It was the first wine to be recognized as DOCG in 1980.

TERRAIN COMPOSITION : The terrain is rich in limestone with a medium clay level and the presence of Scheletro spaced out in layers of large areas of tufa and areas formed by the decomposition of galestro and alberese.

TRAINING SYSTEM : Spurred cordon or spur pruned

VINE DENSITY : At least 3000 plants per hectare

YIELD PER HECTARE : The grape yield per hectare does not exceed 8,000 kilograms. The maximum must-to-fruit ratio does not exceed 68%

COMMERCIAL PERIOD : Starting January 1 of the year following the termination of five years calculated considering the year of the vintage.

FERMENTATION AND AGING: The grapes harvested between the end of September and the middle of October are fermented in steel tank at a controlled temperature of 26/28 °C with a maceration of the peels for 15-20 days using recovery techniques. Once the alcohol fermentation period is completed the wine is poured into oak barrel for aging where it remains for a minimum of two years. After which spending a 6 month aging period in the bottle.

SENSORIAL CHARACTERISTICS: Intense ruby red colour leaning towards garnet and has an intense, persistent and enveloping arom with traces of tobacco and vanilla. With a full, robust and lightly tannic taste, presents itself very balanced and warm.

TASTING TEMPERATURE : It is advised, for a correct tasting, to open the bottle and pour it into a caraffe prior to serving it at a temperature of 18/20°C

PAIRING with red meat, roasts, fowl, game and mature cheeses.

