



Brunello di Montalcino

Land: The vineyards are located in hilly terrain at an altitude that varies between 250 and 300 m above sea level . The soils are of medium texture with skeleton and varying percentages of clay. Grapes: 100 % Sangiovese – Training system: cordon

Production techniques : Manual selection of the grapes harvested in crates and gently dumped into the hopper of the stalk remover . The fermentation takes place without the addition of selected yeasts with long maceration on the skins at controlled temperature with frequent pumping over . At the end of malolactic fermentation , the wine is racked into barrels and casks for a minimum period of two years. The aging continues in stainless steel tanks until bottling. Bottle aging involves at least six months of rest before marketing.

Technical Notes Tasting – Organoleptic

Color: red of medium intensity, with porporei reflections
Aroma: Harmonious, very strong smell of wood with notes of plum and blackberry

Taste: Round and balanced flavor , is characterized by the length of the aftertaste with notes of berries. Presence of wood very delicate and fine.

