



MONTALCINO (SI)- Toscana, ITALIA

Brunello di Montalcino

Denominazione di Origine Controllata e Garantita



APELLATION: DOCG - Organic

VARIETALS: 100% Sangiovese

PRODUCTION ZONE: Montalcino (SI)

REGION: Tuscany

PRUNING SYSTEM: Guyot

PLANTING DENSITY: 2,20 m x 0,75 m

ALTITUDE: 300-500 m s.l.m

YIELD PER HA: 6.500 kg

BOTTLES PRODUCED: 3.000

VINIFICATION: maceration and fermentation in steel tanks for 15 days, with pumpovers, punch downs and delstages. Malolactic fermentation is in French oak.

AGING: The wine is aged in french oak casks (25 - 35 HI) 38 months, and bottle-aged for minimum 6 months.

ALCOHOL CONTENT: 14,0 14,5 %

COLOR: ruby color with violet hints.

AROMAS: on the nose a complex and elegant bouquet where hints of plum and morello cherry stand out, then mineral and spicy hints of liquorice and tobacco.

FLAVORS: In the mouth the tannins are elegant. Great persistence at the palate.

SERVING TEMPERATURE: 16-18 °C



COSTA
TENUTE

