

MONTALCINO (SI)- Toscana, ITALIA

Brunello di Montalcino

Denominazione di Origine Controllata e Garantita



APPELLATION: 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.

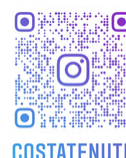
AROMAS: on the nose a complex and elegant bouquet where hints of plum and morello cherry stand out, then mineral and spicy hints of liquorice and tobacco.

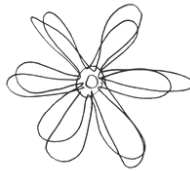
FLAVORS: In the mouth the tannins are elegant. Great persistence at the palate.

SERVING TEMPERATURE: 16-18 °C



COSTA
TENUTE





MONTALCINO (SI)- Toscana, ITALIA

Rosso di Montalcino

Denominazione di Origine Controllata



APPELLATION: DOC - 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: 7.500 kg

BOTTLES PRODUCED: 3.500

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

AGING: The wine is aged in french oak casks (35 Hl) for 12 months, and bottle-aged for minimum 3 months.

ALCOHOL CONTENT: 13,5 - 14,0 %

COLOR: deep ruby red.

AROMAS: the nose shows elegant fruity hints, with a strong spicy profile.

FLAVORS: In the mouth it is broad and powerful. Round tannins, with good acidity and a harmonious and persistent finish.

SERVING TEMPERATURE: 16-18 °C



COSTA
TENUTE

