

# BRUNELLO DI MONTALCINO DOCG

One of the most famous red wines in the world, Brunello di Montalcino DOCG is produced in a territory with a centenary vocation for top quality vineyards. Made exclusively of Sangiovese grapes, it lends itself to aging, maturing and improving over time. The ageing period is around 4 years, 3 of which take place in large oak barrels. The colour is an intense ruby red with garnet reflections, clear and brilliant. It has an intense, persistent, broad and ethereal scent, with hints of spice, small red fruit, cherries, undergrowth and dried rose. On the palate, it is elegant, harmonious, dry, with a long-lasting aromatic persistence, balanced and wrapping tannins. Brunello di Montalcino is an ideal wine for meditation.

## Wine

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DENOMINATION: Brunello di Montalcino  
DESIGNATION: DOCG  
PRODUCTION AREA: Toscana, Montalcino  
VINTAGE YEAR: 2016  
GRAPE: Sangiovese Grosso 100%  
ALCOHOL CONTENT: 14%

## Vineyards

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AVERAGE ALTITUDE OF VINEYARDS: 330 meters above sea level  
SOIL VARIETY: Marly and tuffaceous with a high mineral concentration  
YIELD PER HECTARE: 65 quintals  
SYSTEM DENSITY: 4200 logs per hectare  
TRAINING SYSTEM: Spur trained  
HARVEST PERIOD: Late September-Early October 2016

## Winery

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VINIFICATION: Traditional red for 20-25 days in contact with the marc  
FERMENTATION TANKS: Automatic stainless steel with extractor  
FERMENTATION TEMPRATURE: Lower than 28°C  
LENGHT OF FERMENTATION: 15 days  
AGING: 3 years, in French and Slavonian oak barrels and 6 in steel tanks

## Tasting

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AGING CAPABILITY: 15-20 years even beyond depends on conservation  
BEST TIME FOR TASTING: From 2023-2024 onwards  
SERVING TEMPERATURE: 18°C  
BOTTLE OPENING: 30 minutes before tasting  
DECANTING: Unnecessary  
SOMMELIER'S NOTES:

- COLOUR: Intense ruby, clear and brilliant
- FLAVOUR: Fruity notes; hints of violets and rose. Mineral notes mixed with pine resin and notes, hydrocarbons and spices
- TASTE: Elegant, harmonious, with excellent acidity, a long persistence; enveloping tannins and a dry and persistent finish
- PAIRINGS: Stewed meat, game and red meat

