

Brunello di Montalcino

Denomination: Brunello di Montalcino D.O.C.G.

Vintage: 2018

Production area: produced in Montalcino (Siena).

Grapes: 100% Sangiovese

Alcohol: 14,50%

Cultivation System: single and double spurred cordon.

Soil composition: clay, limestone, tend to lean.

Output per hectare: 8 tons

Plants density: least 3000

Aging: in Slavonian oak barrels with a capacity of 16 to 54 Hl for about 3 years, followed by ageing in the bottle for 8-10 months.

Tasting Notes: Brunello di Montalcino is a world famous wine obtained by the vinification of Sangiovese grapes only. After aging in wood for at least 2 years it refines in bottle for 4 months. It is most appreciated for its intense ruby red colour with slight garnit reflections, it is intense and persistent in the nose with hints of durmast, elegant and austere in the mouth.

Food pairing: With a great personality, it is best accompanied with roasted and grilled meats, game and mature cheeses.

Tasting temperature: store the bottles horizontally in a cool place. We recommend to uncork at least 1 hour before serving at a temperature of around 20-21°C. Excellent cellar storage of over 10 years.

Formats Available: - carton x 6 bottles 75cl



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