



Pietroso
MONTALCINO

**BRUNELLO DI MONTALCINO
DOCG
Tuscany**

— 100% Sangiovese —

Intense aromas, persistent, notes of undergrowth ad small red fruits, light vanilla and jam. Elegant and well-orchestrated body, with long finish. Soft and ripe tannins. Ideal with red meats and aged cheeses.



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