

BRUNELLO DI MONTALCINO D.O.C.G. RISERVA

Wine of remarkable structure, Fattoi's BRUNELLO DI MONTALCINO is produced at a low yield per hectare and left to age for more than three years in oak barrels before it is bottled and then released after five years in total from the harvest.

Production area: south side of Montalcino

Soil composition: sands and clays plioceniche, excellent exposure

Climate: Mediterranean with hot summers and winters not very cold, rains mostly in autumn and spring.

Average annual production: about 50 hundred kilos/4000 bottles

Average height of vineyards: mt 350 above sea level

Vines per hectar: 4166

Training system: cordone speronato

Percentage type of grape: Sangiovese 100%

Yield grape hundred kilos/ha: 60%. Yield grape in wine 68%

Age of vineyards: 15 years

Wine-making: harvest at the beginning of October, picked by hand and collect in large cases to bring to the cellar, pressing, fermentation in stainless steel tanks, temperature of fermentation from 25° to 28° C, soaking of 15-20 days, drawing from the vats and drip of dregs of pressed grapes, beginning of refination in stainless steel on March-May.

Aging: minimum 5 years with at least 3 of ageing in the oak barrels of 40 Hl and french oak barrels of 3,50 Hl.

Refining time in bottle: minimum 6 months

Characteristics of the wine

Color: the wine looks limpid, bright, intense red ruby colored, with garnet red reflects.

Taste: elegant, harmonic, with long aromatic persistence, with balanced tannins and wrapping, end dry and persistent.

Temperature to pour: before serving it is advisable to bring the wine to room temperature around 18°-20°C uncorking the bottle a few hours beforehand.

Pairing: ideally accompanies red meats, mushrooms and truffles dishes, also with matured cheeses as Parmigiano Reggiano and Tuscan Pecorino.

Ageing: long-aging wine, gets better 5-6 years after his production, but it can also be kept for 10-12 years and more.

