

# BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**Grape variety:** 100% Sangiovese, picked by hand in the first week of October.

**Production:** Alcoholic fermentation and maceration on the skins for about 20 days in temperature-controlled steel and wood vats (about 30°C). Aged for 6 months in French oak barrels, 24 months in Slavonians and Austrian oak barrels, followed by 12 months in the bottle.

**Tasting notes:** Limpid color, ruby red with garnet highlights. Intense aromas, persistent, notes of undergrowth and small red fruits, light vanilla and jam. On the palate, it is elegant and well-orchestrated body with long finish. Tannins are soft and ripe.

**Food & Wine Pairing:** Roasted red meats, wild game and aged cheeses. Serving temperature at 18 °C.

**Storing:** Wine to hold. Store sideways at 15 °C in a dark place without noise or other aromas.