

BRUNELLO DI MONTALCINO DOCG



GRAPES: Sangiovese

VINE AGE: Planted between 1992 and 1998

ALTITUDE: 820 f.a.s.l.

EXPOSURE: South/West

SOIL: Tuffaceous clays



WINEMAKING

Fermentation at controlled temperature, in truncated conical oak vats, with selected yeasts.



REFINEMENT

2 Years, in French Oak Barriques and Tonneaux, 50% new and 50% second use.



TASTING NOTES

Pure bouquet, fruit, noble spices and roasted aromas form a decidedly harmonious unity. Harmony also on the palate, this is achieved thanks to perfectly integrated tannins and a balanced acidity that is refreshed but not in the foreground. Extremely elegant yet with a full body but without the slightest clumsiness.