

BRUNELLO RISERVA GLI ANGELI DOCG



GRAPES: Sangiovese Grosso

VINE AGE: 25 years

ALTITUDE: Between 890 and 1050 f.a.s.l.

EXPOSURE: Hillside

SOIL: medium texture, from average to deep with abundant skeleton grain (marl), average amount of limestone, with a good percentage of silt



WINEMAKING

Soft pressing of grapes, temperature-controlled fermentation (30°C) macro-oxygenation and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions.



REFINEMENT

5 years: four of which are in 50-100hl Slavonian oak barrels. Further 12 months in bottle before release.



TASTING NOTES

Ruby red tending to garnet

Evolved that crumbles into shades of Parma violet and gladiolus, likens the humble fruits of the forest floor.

Dry, warm, velvety, harmonious, steady body and character

Red meats, preferably wild game.