



BRUNELLO DI MONTALCINO DOCG

GRAPE VARIETY: Sangiovese 100%

FERMENTATION: Traditional

AGEING: 4 years (a minimum of 2 years
in Slavonian oak barrels)

REFINEMENT: 4 months in bottle

ALCOHOL IN VOLUME: 13,00/14,00%

AGEING CAPABILITY: 20 years or more

FIRST YEAR OF PRODUCTION: 1972

SENSORIAL CHARACTERISTICS

COLOR: Ruby red, tending to garnet red with ageing

BOUQUET: A broad, ethereal and compound smell
with hints of violet and a pleasant
hint of wild berries and vanilla.

FLAVOR: Dry, warm and velvety, denoting a rich
texture and fine breed.

SERVING TEMPERATURE: 18°C (64°F)

FOOD COMBINATION: Roasted red meat, noble
game and medium aged cheese.



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