



BRUNELLO DI MONTALCINO RISERVA DOCG

GRAPE VARIETIES: Sangiovese

FERMENTATION: Traditional

AGEING: Minimum of 2 years in oak barrels

REFINEMENT: Minimum of 6 months in bottle

ALCOHOL IN VOLUME: 13,00/14,50%

AGEING CAPABILITY: 20/30 years

FIRST YEAR OF PRODUCTION: 1975

ORGANOLEPTIC CHARACTERISTICS

SIGHT: Garnet red

AROMA: Intense bouquet, vaguely ethereal with ripe fruits notes

PALATE: Remarkable taste structure and outstanding breadth

SERVING TEMPERATURE: 18-20 °C/64-68 °F

FOOD COMBINATION: Red and roasted meat, noble game and aged cheese

