



---

## *BRUNELLO DI MONTALCINO DOCG*

---

GRAPE VARIETIES: Sangiovese

FERMENTATION: Traditional

AGEING: Minimum of 2 years in oak barrels

REFINEMENT: Minimum of 4 months in bottle

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

AGEING CAPABILITY: 20 years and more

FIRST YEAR OF PRODUCTION: 1972

---

### ORGANOLEPTIC CHARACTERISTICS

---

**SIGHT:** Ruby red color, tending to a garnet brick red with ageing

**AROMA:** Broad, intense compound with violet hints and pleasant underbrush notes

**PALATE:** Dry, warm and velvety. Opulent but with extraordinary elegance and fine breed

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

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

