



MONTOSOLI BRUNELLO DI MONTALCINO DOCG

GRAPE VARIETIES: Sangiovese

VINEYARD: The hill of "Montosoli" at 320mt a.s.l.

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: 20/30 years and more

FIRST YEAR OF PRODUCTION: 1975

ORGANOLEPTIC CHARACTERISTICS

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

AROMA: Rich, heavenly compound with floral and blackberry notes, pink pepper and balsamic hints

PALATE: Dry, warm and delicate. Rich tannic texture which offer a long aristocratic finish

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

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

