



Brunello di Montalcino

2016

Vineyards North - East side of Montalcino Hill, 300 mt above sea level. Medium texture soils rich in clay, marine fossils and, in the highest part, Alberese (weathered sandstone).

Vine Training system Training system: spur pruned cordon for old vines and guyot for the newest parts.

Sustainability Vineyard cultivated following the organic agriculture principles. Sexual confusion method to prevent the spreading of the vine moth. Use of organic humus, sowing and green manure to improve the soil quality.

Appellation DOCG

Vintage 2016

Grapes 100% Sangiovese

Harvest Hand harvested between late September and early October.

Winemaking Fermented and macerated for 60 days in stainless steel tanks at a controlled temperature of 26°C with recurrent delestages.

Wine aging 36 months in large slavian oak barrels, and then at least 12 months of bottle aging.

Alcohol 14%

Color Bright Red Ruby

Tasting Notes On the nose clear notes of dark berries and cherries, violet, sweet spices and balsamic ending . On the palate elegant rich and perfectly balanced , salty tannins and long persistence.

Food pairings Juicy red meat, game meat,hard cheese.

Service Temperature 18°C - 20°C