



BRUNELLO DI MONTALCINO DOCG
2016



NOTES

Variety: 100% Sangiovese

Aging: 38 months

Alcohol content: 14.5% Vol.

Total acidity: 6.1 g/l

Serve at: 18°C

IN THE VINEYARD

Altitude: 330-350 m above sea level

Aspect: south, southwest

Soil composition: marine-origin sandy silty soils on top of marl and limestone

Training system: cordon spur

Yield per hectare: approx. 65 q.li

Average production per vine: 1.3 kg

IN THE CELLAR

An intense and elegant wine. After two weeks of natural spontaneous fermentation, the wine is racked into large French oak barrels where it ages for 38 months. Refined in bottle for 6 months minimum.

Ruby red with garnet highlights. Opulent and intense on the nose, with nuances of ripe red fruit and intriguing herbal notes. Well-balanced on the palate with a lively acidity. Rounded tannins distinguish the body of this fine wine.