

BRUNELLO DI MONTALCINO 2018 DOCG - Ofelio

Grapes: 100% sangiovese

Vinification: manual selection of the grapes, soft de-stemming, fermentation at controlled temperature, 32 days of skin contact.

Aging: 40 months in 15 HI Slavonian oak Barrels

Alcohol content: 14,5% Vol.

Total hectares: 2 ha

Plants per hectare: 4600

Planting spacing: 2,50 x 0,80

Growing method: horizontal spurred cordon

Production ha: 55 ql / ha

Average altitude: 320 m above s. l.

Ideal service temperature: 18 °C

Color: deep ruby red with garnet reflection.

Aroma characteristics: rich bouquet with complex aromas. Intense notes of sour cherry and violet, followed by spices and mediterranean herbs.

Flavor: great structure and intensity. Rich, vibrant, lively and elegant, with great persistence.

Food Pairings: perfect pairing for red meats and game.

Quantity of bottles produced: 3066

