



Brunello di Montalcino 2019 DOCG



Grapes: 100% Sangiovese

Vinification: manual selection of the bunches, soft de-stemming, fermentation at controlled temperature, 25 days of skin contact.

Aging: 40 months in 26, 42 e 7,5 hl French and Slavonian oak Barrels.

Alcohol content: 14,5% Vol.

Total hectares: 7,47 ha (18,46 ac.)

Plants per hectare: 5000

Planting spacing: 2,50 m x 0,80 m

Growing method: horizontal spurred cordon and Guyot.

Production ha: 55 ql / ha

Average altitude : 350 m above s. l.

Ideal service temperature: 18 °C (64.4 F)

Color: Intense, bright ruby red.

Aroma characteristics: In the foreground is an intense fruity note of iron cherry, then comes the balsamicity of Mediterranean bush, along with hints of tobacco and cocoa

Flavor: Intense and enveloping.

Food Pairings: Perfect with red meats and game.

Quantity of bottles produced: 15533

Quantity of 1.5LT bottles produced: 100