

BRUNELLO DI MONTALCINO

Denomination of Controlled and Guaranteed Origin



■ **Red wine**
Controlled and Guaranteed Denomination of Origin (D.O.C.G.).

■ **Geographical location**
in I Verbi, Montalcino (Siena).

■ **Grapes**
100% Sangiovese Grosso (Brunello di Montalcino).

■ **Vinification**
traditional red, leaving the must on the skins for 12-14 days, aged for 36 months in small oak barrels.

■ **Refining**
12 months in the bottle at controlled temperature.

■ **Colour**
garnet red, intense and bright, with delicate hints of orange.

■ **Bouquet**
impressive and persistent, with hints of wild fruit, spices and vanilla.

■ **Taste**
dry, warm, well-balanced and persistent.

■ **Analytical data**
alcohol 13-13.5%, total acidity 5-6%,
extract 29-30 g/l.

■ **Serving temperature**
18 °C.

■ **Accompanies**
beef and game (roast or braised), mature cheese.

