



BRUNELLO DI MONTALCINO D.O.C.G.

Sangiovese Grosso in purezza

Production area:	South of Montalcino
Soil / Vineyards :	Medium textured, calcareous soil. Careful management of the vegetative growth is aimed at low production yield and high quality.
Harvest and Winemaking:	The harvest respects the maximum integrity of the grapes, which are made to wine using traditional techniques alongside modern technology, thereby obtaining wines with a beautiful color and structure.
Maturation:	A minimum of 24 months in 30-hl Slavonian oak barrels
Ageing:	In the bottle for 8 months
Organoleptic Notes:	Intense ruby red color. Rich aroma of ripe wild berries that evolves in slightly spicy notes. Rich, velvety, soft body with a decisive character.
Food matches:	Brunello is a great wine that deserves something substantial, a fine roast leg of lamb, pot roast pheasant, roast squab or that most famous dish of all “bistecca alla fiorentina”, Tuscan-style steak, ideally sourced from the Chianina beef.
Serving Temperatures:	18 to 20 degrees Celsius - 64 to 67 degrees Fahrenheit
Enologist:	Lorenzo Scotto