



Brunello di Montalcino

Riserva Mercatale

2012

The Riserva is produced only in the best vintages from our best grapes, therefore the production is limited.

Wine type DOCG

Region Montalcino, Tuscany, Italy

Grapes 100% Sangiovese

Winemaking Harvest: Hand-harvested in early October.

□ Fermentation: Fruit is pressed then fermented in stainless steel tanks for 35- 40 days during which time full malolactic fermentation occurs.

Aging 40 months in large Slavonian oak barrels or botte, then bottle aged an additional 12 months in bottle.

Alcohol 14.5%

Tasting Notes Very nicely balanced Brunello. A little smoke on the front palate, and then it's all textbook. Licorice, brambly black fruit, tart cherry. Nice acidity at the finish. □ Drink 2018–2024.