



## Brunello di Montalcino

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*Riserva Mercatale*

2013

*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.