



Brunello di Montalcino

Riserva Mercatale

2016

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

Vineyards North- East side of Montalcino Hill, 300 mt above sea level. medium texture soils rich in clay, marine fossils and, in the highest part, Alberese (weathered sandstone). From our best parcel.

Sustainability Vineyard cultivated following the organic agriculture principles. Sexual confusion method to prevent the spreading of the vine moth, use of organic humus, sowing and green manure to improve the soil quality.

Appellation DOCG

Vintage 2016

Grapes 100% Sangiovese

Harvest Riserva Grapes are picked, vinified and aged separately, hand harvested between late September and early October.

Winemaking Fermented and macerated for 60 days in stainless steel tanks at a controlled temperature of 26°C with frequent delestage.

Wine aging 55 months in large slavian oak barrels with a capacity of 35 hl, and then at least 12 months of bottle aging.

Alcohol 14%

Color Bright Red Ruby

Tasting Notes Rich and long lasting aromas of dark cherry, forest fruits with a spicy and balsamic finish. The mouth is elegant, full bodied, with bold and velvety tannins.

Food pairings Red meat, game, hard cheese, excellent as meditation wine.

Service Temperature 18°C - 20°C