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## Brunello di Montalcino

2012

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

**Alcohol** 14.5%

**Tasting Notes** Pale garnet colour, gently reductive and compact attack on the palate. Firm acidity, blood orange driven with a touch of stone fruit, well balanced with well integrated and firm tannic frame resulting in a long and warming finish.