



Brunello di Montalcino

2013

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 Well delineated nose profile with intense and crunchy red forest fruit. Touch of floral and blood orange expanding on the palate. Enveloping tannins balance the elevated acidity. Touch of polish add and extra layer of complexity. Delicate mid palate yet with notable concentration of flavour result in a very long cacao powder finish and mouthwatering chalky minerality of wet stones.