



Brunello di Montalcino

2010

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 Full garnet colour. Crunchy and vibrant with vigorous acidity and racy tannic frame. Austere mid palate yet loads of concentration of flavour of blood orange, ripe morello cherry and clove. Long and waving finish of blond tobacco and leather. Rocky minerality.