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## Brunello di Montalcino

2015

**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 ruby colour with garnet reflections. Supple red fruit expression on the nose, light incense note on the palate and gently savoury drive. Lively acidity in perfect balance with sweet and refined tannins. Long mineral and salty finish.