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## Brunello di Montalcino

2016

**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).

**Vine Training system** Training system: spur pruned cordon for old vines and guyot for the newest parts.

**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** 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 recurrent delestages.

**Wine aging** 36 months in large slavian oak barrels, and then at least 12 months of bottle aging.

**Alcohol** 14%

**Color** Bright Red Ruby

**Tasting Notes** On the nose clear notes of dark berries and cherries, violet, sweet spices and balsamic ending . On the palate elegant rich and perfectly balanced , salty tannins and long persistence.

**Food pairings** Juicy red meat, game meat, hard cheese.

**Service Temperature** 18°C - 20°C