



Brunello di Montalcino

2018

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 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. In all of our working premises we have a plastic free approach.

Harvest Hand harvested between late September and early October 2018.

Fermentation Natural fermentation with indigenous yeasts (14 days alcohol fermentation). For the first 10 days of the fermentation there are made 4 times per day pumping over (1 every 6 hours).

Maceration on the skins 43 days of maceration.

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

Appellation DOCG

Vintage 2018

Alcohol 14%

Grapes 100% Sangiovese

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