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## Brunello di Montalcino

2011

**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 morello cherry, touch of pomegranate and delicate dried flowers. Light bodied with succulent profile, balanced acidity and gentle tannins. Ready to drink, already giving a lot. Well balanced and mineral with umami finish.