



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.