



Brunello di Montalcino

2012

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 garnet colour, gently reductive and compact attack on the palate. Firm acidity, blood orange driven with a touch of stone fruit, well balanced with well integrated and firm tannic frame resulting in a long and warming finish.