

Azienda vitivinicola



Brunello di Montalcino Massimo DOCG Riserva

2013

The "Massimo" is the selection of the best wine of the company, produced only in great vintages and in a very limited number of bottles.

Born from the desire to remember Prof. Massimo Losappio and to gather in a single bottle the most authentic atmosphere of the Montalcino area.

Vintage 2013

Taste Dry, structured, warm, large and persistent.

Grape Variety Sangiovese Grosso 100%

Dry Extract 28,8 g/l

Fermentation In stainless steel for 20 days.

Total Acidity 5,4 g/l

Ageing 5 years in 5/7 HL French oak tonneaux,
followed by 6 months in bottle.

Serving Temperature 18° C

Alcohol 14,50%

Serving Suggestions Roast meat, game, stews, aged
cheese.

Colour Ruby red tending to garnet.

Bottles Produced 750

Bouquet Penetrating, broad and varied. Notes of
red fruit and spices.