



Brunello di Montalcino Massimo DOCG Riserva

2016

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 2016

Grape Variety Sangiovese Grosso 100%

Fermentation In stainless steel for 20 days.

Ageing 42 months in 5 HL French oak tonneaux, followed by 6 months in bottle.

Alcohol 14,50 %

Colour Ruby red tending to garnet.

Bouquet Very broad ranges from fruit to spicy and floreal notes.

Taste Powerful yet very harmonious with fine tannic texture and a long, complex finish.

Dry Extract 29,9 g/l

Total Acidity 5,9 g/l

Serving Temperature 18° C

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

Bottles Produced 1300