



Brunello di Montalcino DOCG

2008

It is produced in different vineyards with altitudes ranging to 510 metres above sea level.

Vinified in steel tanks for approx. twenty days, it undergoes a maturing period of about 36 months in Slavonian oak barrels of 30 and 20 hl. It rests for a minimum of five months in the bottle before being tasted.

Vintage 2008

Taste Dry, warm, large and persistent.

Grape Variety Sangiovese Grosso 100%

Dry Extract 30,7 g/l

Fermentation In stainless steel for 20 days.

Total Acidity 5,9 g/l

Ageing 42 months in 5/7 HL French oak tonneaux and in 30 HL Slovenian oak barrels and then 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 8.000

Bouquet Penetrating, broad and varied.