



## Brunello di Montalcino DOCG

2018

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** 2018

**Grape Variety** Sangiovese Grosso 100%

**Fermentation** In stainless steel for 20 days.

**Ageing** 24 months in 5/7 HL French oak tonneaux and in 30 HL Slovenian oak barrels and then 18 months in bottle.

**Alcohol** 14,50%

**Colour** Ruby red tending to garnet.

**Bouquet** Penetrating, broad and varied with marked balsamic and spicy notes.

**Taste** Dry, large and persistent. Fine and complex.

**Dry Extract** 28,3 g/l

**Total Acidity** 5,4 g/l

**Serving Temperature** 18° C

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

**Bottles Produced** 10.000