



Brunello di Montalcino

Brunello "La Fortuna" is a wine of great impact and extreme concentration, on the nose impetuous is the fruit, and elegant the balsamic and spicy notes, very corresponding to the terroir, where the power is balanced by the acid/tannic component which allows a beautiful progression and persistence.

VINTAGE 2010

DESIGNATION OF ORIGIN DOCG

GRAPE VARIETIES Sangiovese grosso named Brunello

PRODUCTION ZONE Montalcino (SI)

HARVEST PERIOD 20 - 30 September

AVERAGE AGE OF VINES IN PRODUCTION 20 - 30 years

FERMENTATION'S LENGHT 8 days

TYPE OF FERMENTATION Thermoconditioned and unleavened

TIME SPENT ON SKINS 25 days

YEARLY PRODUCTION 200 hl.

AGEING 40 months in 25Hl Slavonian oak barrels

BOTTLE AGEING 9 months before the release on the market

BOTTLING April 2014

BOTTLES PRODUCED 25.000 of 0.750 l - 500 of 1.5 l - 50 of 3 l - 20 of 5 l

ALCHOOL CONTENT 14.50%