



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 2011

DESIGNATION OF ORIGIN DOCG

GRAPE VARIETIES Sangiovese grosso named Brunello

PRODUCTION ZONE Montalcino (SI)

HARVEST PERIOD 23 - 27 September

AVERAGE AGE OF VINES IN PRODUCTION 20 - 30 years

FERMENTATION'S LENGTH 10 days

TYPE OF FERMENTATION Thermoconditioned and unleavened

TIME SPENT ON SKINS 22 days

YEARLY PRODUCTION 200 hl.

AGEING 35 months in 25Hl Slavonian oak barrels

BOTTLE AGEING 9 months before the release on the market

BOTTLING August 2015

BOTTLES PRODUCED 26.000 of 0.750 l

ALCOHOL CONTENT 14.00%