



## Brunello di Montalcino Giobi

Concentrated ruby in appearance, with fruity nuances, from cherry to marasca cherry, yellow peach to wild strawberries, then balsamic tones of eucalyptus, hints of tobacco, facets of spice, and an enveloping complexity. The mouthfeel is rich and intense, velvety and intriguing, persuasive and very elegant. Very long finish.

**VINTAGE** 2010

**DESIGNATION OF ORIGIN** DOCG

**GRAPE VARIETIES** Sangiovese grosso named Brunello

**PRODUCTION ZONE** Montalcino (SI)

**HARVEST PERIOD** 26 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** 25 days

**YEARLY PRODUCTION** 10 hl.

**AGEING** 36 months in 500 L tonneaux  
of highly selected French oak

**BOTTLE AGEING** 8 months before the release on the market

**BOTTLING** June 2018

**BOTTLES PRODUCED** 1,300 of 0.750 l

**ALCOHOL CONTENT** 15.00%