



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 2012

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 12 months before the release on the market

BOTTLING

December 2016

BOTTLES PRODUCED 1,277 of 0.750 l

ALCOHOL CONTENT 15.50%