



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 2007

DESIGNATION OF ORIGIN DOCG

GRAPE VARIETIES Sangiovese grosso named Brunello

PRODUCTION ZONE Montalcino (SI)

HARVEST PERIOD 2 - 10 October

AVERAGE AGE OF VINES IN PRODUCTION 15 - 20 years

FERMENTATION'S LENGHT 10 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 10 months before the release on the market

BOTTLING February 2011

BOTTLES PRODUCED 26.666 of 0.750 l

ALCHHOOL CONTENT 15.00%