



## 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%