

# LA FORTUNA

## Brunello di Montalcino DOCG

Ruby red tending to light burgundy red. The bouquet reminds of intense graphite, rust, morello cherry dipped in chocolate, mint, dry hay, violet in the nose. Taste satisfies the olfactory pleasure lavishing sensations of black truffle, violet, liquorice and plum. Wine with a rich alcoholic content and as much freshness with wide tannin, initially velvety and then ending a bit dry, as fully characterised by the vine. The wine dithers between alcohol and freshness but at the end freshness prevails. Medium-bodied, with a long aromatic persistence. Liquorice and fresh plum aftertaste.

### HARVEST 2010

#### Grape Varieties

100% Sangiovese

#### Production zone

Montalcino (Si)

#### Harvest period

20 - 30 September

#### Average age of vines in production

20 - 30 years

#### Fermentation's length

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

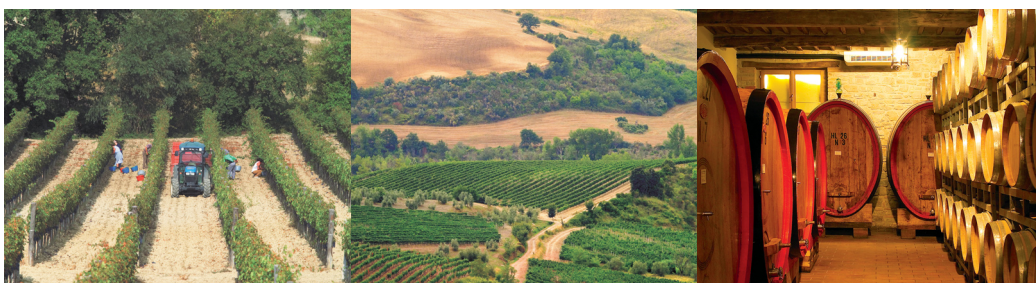
April 2014

#### Bottles Produced

25.000 of 0.750 l - 500 of 1.5 l - 50 of 3 l - 20 of 5 l

#### Alcohol Content

14.50%



## LA FORTUNA

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