



## Brunello di Montalcino Riserva

A selection of Brunello derived only from our best Sangiovese clusters, carefully selected in the vineyard, which allows us to create a product of extreme quality. A highly structured, concentrated, and powerful wine, with a color that tends towards garnet, characteristic and intense aromas, and a dry, harmonious, tannic, and persistent flavor.

**VINTAGE** 2004

**DESIGNATION OF ORIGIN** DOCG

**GRAPES VARIETY** Sangiovese grosso named Brunello

**PRODUCTION ZONE** Montalcino (SI)

**GRAPE HARVEST DATE** From 20 to 05 October

**AVERAGE AGE OF VINES** 20 to 25 years old

**FERMENTATION PERIOD** 15 days

**TYPE OF FERMENTATION** Thermo-conditioned without activating yeasts.

**QUANTITY OF WINE PRODUCED** 30 hL.

**AGING** 12 months in 225 L French oak barrels  
24 months in 25 hL Slavonian oak barrels

**BOTTLE AGING** 12 months before distribution

**BOTTLES PRODUCED** 4,000 of 0.750 l

**BOTTLING DATE** July 2009

**ALCOHOL CONTENT** 15.00%