



Brunello di Montalcino

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 2012

DESIGNATION OF ORIGIN DOCG

GRAPES VARIETY Sangiovese grosso named Brunello

PRODUCTION ZONE Montalcino (SI)

GRAPE HARVEST DATE From 20 to 30 September

AVERAGE AGE OF VINES 20 to 25 years old

FERMENTATION PERIOD 15 days

TYPE OF FERMENTATION Thermo-conditioned without activating yeasts.

PERIOD OF SKIN CONTACT 30 days

QUANTITY OF WINE PRODUCED 55,48 hL.

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

BOTTLE AGING 12 months before distribution

BOTTLING DATE May 2017

BOTTLES PRODUCED 6.792 of 0.750 l - 256 of 1.5 l - 15 of 3 l - 5 of 5 l

ALCOHOL CONTENT 14.50%