



## 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** 2016

**DESIGNATION OF ORIGIN** DOCG

**GRAPES VARIETY** Sangiovese grosso named Brunello

**PRODUCTION ZONE** Montalcino (SI)

**GRAPE HARVEST DATE** From 28 September to 03 October

**AVERAGE AGE OF VINES** 30 to 40 years old

**FERMENTATION PERIOD** 15 days

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

**PERIOD OF SKIN CONTACT** 25 days

**QUANTITY OF WINE PRODUCED** 68 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** July 2020

**BOTTLES PRODUCED** 8.893 of 0.750 l - 50 of 1.5 l - 10 of 3 l - 5 of 5 l

**ALCOHOL CONTENT** 15.50%