

BRUNELLO DI MONTALCINO

*Denomination of Controlled and Guaranteed Origin*



■ **Red wine** .....  
Controlled and Guaranteed Denomination of Origin (D.O.C.G.).

■ **Geographical location** .....  
in I Verbi, Montalcino (Siena).

■ **Grapes** .....  
100% Sangiovese Grosso (Brunello di Montalcino).

■ **Vinification** .....  
traditional red, leaving the must on the skins for 12-14 days, aged for 36 months in small oak barrels.

■ **Refining** .....  
12 months in the bottle at controlled temperature.

■ **Colour** .....  
garnet red, intense and bright, with delicate hints of orange.

■ **Bouquet** .....  
impressive and persistent, with hints of wild fruit, spices and vanilla.

■ **Taste** .....  
dry, warm, well-balanced and persistent.

■ **Analytical data** .....  
alcohol 13-13.5%, total acidity 5-6%,  
extract 29-30 g/l.

■ **Serving temperature** .....  
18 °C.

■ **Accompanies** .....  
beef and game (roast or braised), mature cheese.

