



BRUNELLO DI MONTALCINO DOCG

Production area: Castelnuovo dell'Abate - 365 m above the sea level.

Soil characteristic: Limestone rich in stone marl

Grapes: 100% Sangiovese

Planting density: 5.500 plants/Ha

Vineyard b. system: Spur pruned

Age of vineyards: about 35-40 years older.

Alcohol: 14,50%

Vinification: After a careful selection and harvesting of the organic grapes, start the natural fermentations, with indigenous organisms present on the skin of the grapes, in stainless steel

Aging: 3,5 years in French oak cask

Bottle-aging: 6 months

Color: Intense garnet red color

Bouquet: Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate

Taste: Soft tannins, good acidity, harmonious and elegant

Pair with Red meat, game and cheese

ORGANIC CERTIFICATION FROM 2018 HARVEST

