



Brunello di Montalcino

*An opulent, fruit-driven style..the richness is mouthcoating.
95 Points Wine Spectator*

Grape Varietal: 100% Sangiovese - various clones.

Vineyard location: Santa Restituta.

Exposure and altitude: West, south-west; 320 - 410 metres

Soil composition: Marl - Galestro, limestone and calcareous sandstone. Marine deposits.

Training system: Spurred cordon, Guyot.

Planting density: 6,200 vines/hectare.

Vinification process: All work in the vineyards and cellar is done meticulously by hand. Only perfectly mature, carefully selected grapes are harvested into 20 kilo cassettes. Fermented with indigenous yeasts in temperature-controlled vats, the must is pumped over and manually punched down. The wine matures for up to 3 years in 500 and 4,000 liter French oak, and ages in bottles for a minimum of 6 months.



15.000



70