



Brunello di Montalcino Riserva

Lustrous mid ruby...herbal and minerally on the nose.

Plenty to look forward to here.

17+ Points Jancis Robinson

Grape Varietal: 100% Sangiovese - various clones.

Vineyard location: Santa Restituta.

Exposure and altitude: West, south-west; 320 - 420 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 best of the vintage, the Riserva matures for up to 4 years in 500 and 4,000 liter French oak, and ages in bottles for a minimum of 6 months.



3.000



70