



Brunello di Montalcino DOCG



VINTAGE

2009



APPELLATION

Brunello DOCG



AREA

Montalcino, Tuscany



GRAPES

Sangiovese Grosso



ALCOHOL LEVEL

14%



SERVING TEMPERATURE

61° - 64°F



BOTTLE SIZE

750 ml

VINIFICATION

The grapes are meticulously selected by hand during the last ten days of September and the first week in October. The must is fermented in traditional stainless steel tanks at the controlled temperature of 84°F with a delicate maceration on the skins for 15/18 days. The wine matures for 26 months in 225 liter French barrique, 6 months in Allier oak barriques (only 15% of the production) and finally 12 months in stainless steel tanks followed by 4 months in bottle before being released.

COLOR

Intense ruby red with garnet reflections.

BOUQUET

Hints of aromatic herbs, spices and black cherries.

PALATE

Full bodied with good balance and a long lasting velvety finish.

FOOD PAIRINGS

Pairs perfectly with grilled meat or game.



CAMPAIGN SUPPORTED
BY REGULATION EC N. 1308/13