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. sistem:  Spur pruned

Age of vineyards  about 35-40 years older.

Alcohol  14,50%

Vinification  After a careful selection and harvesting of the grapes, start the alcoholic fermentation at a controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation.

Aging  3,5 years in french oak cask

Bottle-aging  6 months

Colour  Intense garnet red colour

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