



ORGANIC CERTIFICATION FROM 2018 HARVEST

VISCONTI S.S.

BRUNELLO DI MONTALCINO DOCG

In 1990, Carla Visconti, wife of Flavio Fanti, decided to make her Brunello di Montalcino, from the vineyards La Palazzetta. Respect for the territory, care for the vines, and responsible winemaking come together in this intense and powerful traditional style wine.

<i>Production area</i>	<i>Castelnuovo dell'Abate - 365 m above the sea level.</i>
<i>Soil characteristic</i>	<i>Limestone rich in stone marl</i>
<i>Grapes</i>	<i>100% Sangiovese</i>
<i>Planting density</i>	<i>5.500 plants/Ha</i>
<i>Vineyard b. sistem:</i>	<i>Spur pruned</i>
<i>Age of vineyards</i>	<i>about 35-40 years older.</i>
<i>Alcohol</i>	<i>14,50%</i>
<i>Vinification</i>	<i>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.</i>
<i>Aging</i>	<i>3,5 years in french oak cask</i>
<i>Bottle-aging</i>	<i>6 months</i>
<i>Colour</i>	<i>Intense garned red colour</i>
<i>Bouquet</i>	<i>Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate</i>
<i>Taste</i>	<i>Soft tannins, good acidity, harmonious and elegant</i>
<i>Pair with</i>	<i>Red meat, game and cheese</i>



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