



Brunello di Montalcino Massimo 2012

"Massimo" is the selection of the best wine of the estate, produced only during great vintages and in the limited number of 600 bottles. Vinified in steel tanks for approx. twenty days, it undergoes a maturing period of approx. 4,5 years in French tonneaux of 5 HL and in Slovenian oak barrels of 30 HL. It rests for five months in the bottle before being tasted.