



Brunello di Montalcino Massimo DOCG Riserva 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.

Vintage	2012
Grape Variety	Sangiovese Grosso 100%
Fermentation	In stainless steel for 20 days.
Ageing	42 months in 5 HL French oak tonneaux, followed by 24 months in 30 HL Slovenian oak barrels and then 6 months in bottle.
Alcohol	14,50%
Colour	Ruby red tending to garnet.
Bouquet	Penetrating, broad and varied.
Taste	Dry, warm, large and persistent.
Dry Extract	28,8 g/l
Total Acidity	5,4 g/l
Serving Temperature	18° C
Serving Suggestions	Roast meat, game, stews, aged cheese.
Bottles Produced	600