



Brunello di Montalcino DOCG 2013

It is produced in different vineyards with altitudes ranging from 210 to 510 metres above sea level. Vinified in steel tanks for approx. twenty days, it undergoes a maturing period of approx. 3.5 years in French tonneaux of 5 hl and 7 hl and in Slovenian oak barrels of 30 hl. It rests for five months in the bottle before being tasted.

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| Vintage | 2013 |
| Grape Variety | Sangiovese Grosso 100% |
| Fermentation | In stainless steel for 20 days. |
| Ageing | 42 months in 5/7 HL French oak tonneaux and 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 g/l |
| Total Acidity | 5,5 g/l |
| Serving Temperature | 18° C |
| Serving Suggestions | Roast meat, game, stews, aged cheese. |
| Bottles Produced | 14.500 |