

Brunello di Montalcino

Denomination: Brunello di Montalcino D.O.C.G.

Vintage: 2008

Production area: produced in Montalcino (Siena).

Grapes: 100% Sangiovese

Alcohol: 14,50%

Cultivation System: single and double spurred cordon.

Soil composition: clay, limestone, tend to lean.

Output per hectare: 8 tons

Plants density: least 3000

Aging: in Slavonian oak barrels with a capacity of 16 to 54 Hl for about 3 years, followed by ageing in the bottle for 8-10 months.

Tasting Notes: ruby red colour with slight garnet hues resulting from ageing; intense and persistent perfume, with notes of red fruit jam; a smooth, velvety flavour with evenly balanced tannins, intense and persistent with spicy notes and a hint of liquorice; harmonious and elegant on the whole.

Obtained from the meticulous selection of Brunello (Sangiovese) grapes cultivated in the best vineyards, Brunello di Montalcino is the result of scrupulous work outdoors and accurate intervention in the cellar which, in observance of and in keeping with a history and tradition that are added to by every bottle.

Food pairing: ideal with grilled or spit-roast red meats, roasts, game and mayure cheeses.

Tasting temperature: store the bottles horizontally in a cool place. Uncork at least 4 hours before serving at a temperature of 18°C. Excellent cellar storage of over 10 years.

Formats Available: - carton x 6 bottles 75cl

