



Brunello di Montalcino DOCG

2013

Vineyard: 8 Ha with soil of medium grain with good of the vineyards varies from 240 to 360 meters above sea level.

Grape varietal: 100% Sangiovese

Fermentation and refinement: In stainless steel and glass concrete vats, temperature-controlled via cooling plates and jackets.

Ageing: More than 24 months in 20-75 hl Slavonian oak barrels, followed by over 8 months of bottle refinement.

Colour: Ruby red verging on garnet.

Organoleptic characteristics: The bouquet is levels of marl dating to the Eocene period. The altitude intense, fruit-forward, spicy and floral with hints of red berry fruits enriched by delicate spicy notes. Warm, soft and very well balanced on the palate; well structured with soft tannins and long aftertaste.

> Service: Open an hour before pouring and serve at 18°C (64,4° F) in large crystal glasses. Bottles should be kept in a horizontal position, far from light sources and protected from both extremes and changes in temperature.

> Food pairings: Great companion to roasted and stewed game meat. Excellent with mature cheeses and traditional hand-made pasta featuring red meat and game ragout.

Technical notes: Bottles are protected against counterfeiting by a hologram on the capsule.