



Brunello di Montalcino DOCG

Grape variety: Sangiovese grosso 100%

Altitude: about 300 m a.s.l.

Harvest period: mid-September

Ageing: 30 months in 35/40 hl Slavonia oak barrels

Refining: 8 -12 months in bottle

Colour: garnet ruby red

Bouquet: wrapping and intense, ethereal and fruity aromas, well combined with the sweet refining woods

Taste: soft and full-bodied

Serving temperature: 18-20 ° C

Alcohol: 15% by vol.

Best with: roast meat, particularly game, seasoned cheese as parmigiano and Tuscan pecorino

