



## BRUNELLO DI MONTALCINO DOCG 2016

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### NOTES

**Variety:** 100% Sangiovese

**Aging:** 38 months

**Alcohol content:** 14% Vol.

### IN THE VINEYARD

**Altitude:** 330-350 m above sea level

**Aspect:** south, southwest

**Soil composition:** marine-origin sandy silty soils on top of marl and limestone

**Training system:** cordon spur

**Yield per hectare:** approx. 65 q.li

**Average production per vine:** 1.3 kg

### IN THE CELLAR

An intense and elegant wine. After two weeks of natural spontaneous fermentation, the wine is racked into large French oak barrels where it ages for 38 months. Refined in bottle for 6 months minimum.

Ruby red with garnet highlights. Opulent and intense on the nose, with nuances of ripe red fruit and intriguing herbal notes. Well-balanced on the palate with a lively acidity. Rounded tannins distinguish the body of this fine wine.