



T U S C A N Y



BRUNELLO DI MONTALCINO DOCG

TENUTA CROCE DI MEZZO

GRAPES	100% SANGIOVESE GROSSO
REGION	SIENA, TUSCANY
HARVEST	RIGOROUSLY SELECTED AND HAND-PICKED GRAPES
FERMENTATION	UNBLENDED, WITH SELECTED GRAPES, AT CONTROLLED TEMPERATURES FOR 21 DAYS
AGEING	30 MONTHS (MINIMUM 24 MONTHS) AFTER CAREFUL FERMENTATION AT A CONTROLLED TEMPERATURE, THE BRUNELLO CROCEDIMEZZO MATURES IN 25 AND 32 HL SLAVONIAN AND ALLIER OAK BARRELS
REFINEMENT IN THE BOTTLE	NOT LESS THAN 8 MONTHS TO GIVE THE WINE INDISPENSABLE COMPLEXITY AND PLEASANTNESS
TASTING NOTES	COLOR: INTENSE RUBY RED AROMA: FRESH WITH STRONG HINTS OF SPICE AND FRUITS OF THE FOREST TASTE: PROLONGED PERSISTENCE, FULL -BODIED WITH NOBLE TANNINS
FOOD PAIRING	ROASTS, GRILLED RED MEAT, GAME, AGED CHEESES
AWARDS	WINE ENTHUSIAST, 92 PTS, JAMES SUCKLING, 89 PT, JANCIS ROBINSON, 17+, VINUM, TOP OF TOSKANA, VINUM, EXTRA SPEZIALPUBLIKATIONES 2015



BRUNELLO DI MONTALCINO RISERVA DOCG TENUTA CROCE DI MEZZO



GRAPES 100% SANGIOVESE GROSSO

REGION SIENA, TUSCANY

HARVEST RIGOROUSLY SELECTED AND HAND-PICKED GRAPES

FERMENTATION UNBLENDED, WITH SELECTED GRAPES, AT CONTROLLED TEMPERATURES FOR 21 DAYS

AGEING NO LESS THAN 36 MONTHS IN 25/32 HI SLAVONIA AND ALLIER OAK BARRELS, THEN TRANSFERRED TO 5 HI TONNEAUX, PLUS AGEING IN BOTTLES FOR AT LEAST 6 MONTHS

REFINEMENT IN THE BOTTLE NOT LESS THAN 8 MONTHS TO GIVE THE WINE INDISPENSABLE COMPLEXITY AND PLEASANTNESS

TASTING NOTES
COLOR: VERY INTENSE RUBY RED
AROMA: INTENSE, EXTRAORDINARY TANNINS, WITH HINTS RANGING FROM VANILLA TO LIQUORICE, A STRONG SPICY AROMA
TASTE: DRY, SOFT, HARMONIOUS, COMPLEX, PERSISTENT, ELEGANT, FULL-BODIED, WITH NOBLE, DOMINATING VELVETY TANNIN NOTES.

FOOD PAIRING ROASTS, GRILLED RED MEAT, GAME, AGED CHEESES



#VINOVERITASFL