



Brunello di Montalcino DOCG Riserva

- Grapes** 100% Sangiovese Grosso
- Region** Castelnuovo dell'abate, Montalcino, Tuscany
- Soil** Galestro
- System of growing** Cordone speronato
- Harvest** Handpicked and harvested in 15 kg baskets.
- Winemaking** 30 days of fermentation and maceration at a controlled temperature of 28-30° C in stainless steel tanks. Aging, 36 months in big oak casks of "Slavonian oak" 50 hl and 30 hl. Refinement at least 6 months in bottle.
- Tasting notes** Deep ruby red color with a garnet rim. Aromas of blueberry, liquorice and oriental spices. Broad and sweet on entry, slightly austere and herbal on the palate, with red fruit and mineral flavours. A nice young tannin, freshness and important length define a wine for keeping long time.
- Food pairing** It is ideal to accompany game, red meats, succulent and braised first courses or excellent as a meditation wine. Serve at 18° C . Open the bottle one hour before serving , preferably if delicately decanted.

A W A R D S

Antonio Galloni Vinous - 92pts	James Suckling - 93 pts
Wine Advocate - 91 Pts	Wine Enthusiast - 90 Pts
Falstaff - 92 Pts	



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- Harvest** Handpicked and harvested in 15 kg baskets.
- Winemaking** 30 days of fermentation and maceration at a controlled temperature of 28- 30° C in stainless steel tanks. Aging, 36 months in big oak casks of "Slavonian oak" 50 hl and 30 hl. Refinement at least 6 months in bottle.
- Tasting notes** COLOR: Ruby red color with a garnet rim.
AROMA: Notes of red and black fruit followed by notes of balsamic aromas and spicy complex.
TASTE: Elegant with soft, silky tannins texture, the good structure and persistence define a wine for keeping long time.
- Food pairing** It is ideal to accompany game, red meats, succulent first courses and aged cheeses.

A W A R D S

Wine Spectator -90 pts	The Wine Hunter	James Suckling - 93 pts
Falstaff - 92 Pts	Slow Wine - Vino Slow	James Suckling - 90 pts
Falstaff - 90Pts	Decanter - 91 Pts	James Suckling - 94 pts
Vinous - 92 Pts	Wine Advocate - 91 pts	



Rosso di Montalcino DOC

- Grapes** 100% Sangiovese Grosso
- Region** Castelnuovo dell'abate, Montalcino, Tuscany
- Soil** Galestro, sandstone and silt
- System of growing** Cordone speronato
- Harvest** Handpicked and harvested in 15 kg baskets.
- Winemaking** 330 days of fermentation and maceration at a controlled temperature of 28-30° C in stainless steel tanks . Aging, 6 months in still vats and 8 months in big oak casks of "Slavonian oak". Refinement at least 4 months in bottle.
- Tasting notes** Is ruby red in color with garnet hues, it expresses hints of cherry, violet and violet. It has great finesse in the mouth with a tannin that is still young, but of excellent quality; a good freshness and a pleasantly fruity aftertaste.
- Food pairing** It is ideal to accompany pasta dishes with sauce, cold cuts and cheeses. Serve at 18 °C. Open the bottle one hour before serving, preferably if delicately decanted.
- Alcohol content** 14.0% vol