



## Brunello di Montalcino Riserva DOCG



**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.

**Alcohol content**> 14.5% vol

## Brunello di Montalcino DOCG

**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**> Ruby red color with a garnet rim. Notes of red and black fruit followed by notes of balsamic aromas and spicy complex. 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. Serve at 18° C. Open the bottle one hour before serving, preferably if delicately decanted.

**Alcohol content**> 14.5% vol





# 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

