

TUSCANY



# **BRUNELLO DI MONTALCINO DOCG CORTE DEI VENTI**

GRAPES	SANGIOVESE GROSSO, LOCALLY KNOWN AS BRUNELLO, 100%	
REGION	MONTALCINO (SI) LOCALITY OF PIANCORNEL- LO, TUSCANY	
AGEING	12 MONTHS IN WOODEN BARRELS, TONNEAUX OR BARRIQUES, FOLLOWED BY A MINIMUM OF 4 MONTHS IF BARRIQUES AT CONTROLLED TEMPERATURES	Constanting of
TASTING NOTES	COLOR: LIVELY RED, INTENSE AND BRIGHT, LIVELY REFLECTIONS AROMA: CLEAR, FRESH, NOTES OF FRESH RED FRUIT, COMBINING WITH TERTIARY AROMAS, AMONGST WHICH DRIED TOBACCO TASTE: AMPLE, PERSISTENT AND LIVELY WITH A SUBTLE AND FINE TANNIC STRUCTURE	CORTEDEIVENTI
AWARDS	DECANTER, 88 PTS BRONZE GAMBERO ROSSO, 3 GLASSESI NTERNATIONAL WINE CHALLENGE- GOLD L.A. INTERNATIONAL WINE COMPETITION, 96 PTS GAMBERO ROSSO, 3 GLASSES INTERNATIONAL WINE CHALLENGE, GOLD 95 PTS DECANTER, 89 BRONZE WINE ENTHUSIAST, 90 PTS FALSTAFF WINE GUIDE 2019, 90 PTS DECANTER, SILVER 93 PTS	NELLO DI MONTALON



101073.864

CORTEDEIVENTI

UNELLO DI MONTALO

RISERVA 2012

### BRUNELLO DI MONTALCINO DOCG RIJERVA CORTE DEI VENTI

GRAPES	SANGIOVESE GROSSO, LOCALLY KNOWN AS BRUNELLO, 100%
REGION	MONTALCINO, LOCALITY OF PIANCORNELLO, TUSCANY
AGEING	42 /48 MONTHS IN SLAVONIAN 20/25 HL OAK BARRELS FOLLOWED BY 6/12 MONTHS IN THE BOTTLE
TASTING NOTES	COLOR: BRIGHT RUBY AND TRANSPARENT WITH HINTS OF GARNET AROMA: FRUITY NOTES, WITH SPICE AND TOBAC- CO LEAVES TASTE: THE GREAT BALANCE BETWEEN ACIDITY AND SOFTNESS BINDS TO AN EXTRAORDINARILY TANNIC STRUCTURE. A WINE THAT CAN AGE



## ROJJO DI MONTALCINO DOC CORTE DEI VENTI

GRAPES	SANGIOVESE GROSSO, LOCALLY KNOWN AS BRUNELLO, 100%
REGION	MONTALCINO, LOCALITY OF PIANCORNELLO, TUSCANY
AGEING	12 MONTHS IN WOODEN BARRELS, TONNEAUX OR BARRIQUES, FOLLOWED BY A MINIMUM OF 4 MONTHS IF BARRIQUES AT CONTROLLED TEM- PERATURES
TASTING NOTES	COLOR: LIVELY RED, INTENSE AND BRIGHT, LIVELY REFLECTIONS AROMA: CLEAR, FRESH, NOTES OF FRESH RED FRUIT, COMBINING WITH TERTIARY AROMAS, AMONGST WHICH DRIED TOBACCO TASTE: AMPLE, PERSISTENT AND LIVELY WITH A SUBTLE AND FINE TANNIC STRUCTURE
AWARDS	DECANTER - 88 PTS BRONZE





# JANTI'ANTIMO ROJJO DOC **CORTE DEI VENTI**

GRAPES	Sangiovese grosso, locally called Brunello, 60%; merlot 20%; cabernet sau- Vignon 10%; syrah 10%
REGION	MONTALCINO, LOCALITY OF PIANCORNELLO, TUSCANY
AGEING	12 MONTHS IN 500/250 LITRE OAK CON- TAINERS FOLLOWED BY A MINIUM OF FOUR MONTHS IN THE BOTTLE AT CONTROLLED TEM- PERATURES
TASTING NOTES	COLOR: INTENSE AND BRIGHT RUBY, WITH LU- MINOUS VIOLET REFLECTIONS. AROMA: CLEAR WITH STRONG RIPE RED FRUIT NOTES, IN PARTICULAR BLACKERRY AND BLACKCURRANT, WITH DECIDED NOTES OF SWEET SPICES. FRESH TASTE: ROUND, WARM AND WELCOMING WITH A GOOD ACIDITY, TANNINS, AND INVIT- ING FRAGRANCE





# LE TERRE ROJJO DOC CORTE DEI VENTI

GRAPES	SANGIOVESE GROSSO 60%, SYRAH 30%, MERLOT
REGION	MONTALCINO (SI) LOCALITY OF PIANCORNELLO, TUSCANY
AGEING	18 MONTHS STEEL, 4 MONTHS IN GLASS MINIMUM
TASTING NOTES	COLOR: INTENSE AND BRILLANT RUBY RED WITH LUMINOUS VIOLETS REFLEXES. AROMA: NET PERFUME, WHITH STRONG NOTES OF MATURE RED FRUITS, WITH CHIODO DI GARO- FANO AND DARK CHOCOLATE. TASTE: AROUND, WARM, WITH GOOD ACIDITY, AND LONG PERSISTENCE OF TASTE.



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