



Brunello di Montalcino DOCG

- Grapes** 100% Sangiovese (Brunello)
- Region** Tuscany
- Barrel aging** 36 months in 16-33-54 hl barrels made of Allier oak.
- Bottle aging** In our cellars, for at least 6 months.
- Tasting notes** COLOR: Brilliant Ruby Red with garnet reflections
AROMA: Intriguing nose in its young classicity, stands out ripe fruity notes embellished with a variegated spice flavor.
TASTE: It offers itself with frankness with an intense entrance that ends pleasantly tannic and savory.
- Food pairing** Game, lamb, grilled red meats and mature cheeses.

A W A R D S

James Suckling - On line, 94/100 Vinous 93+	James Suckling, 92 pTS Jancis Robinson.com, 17/20 Wine Enthusiast Magazine, 91Pts Wine Advocate, 92 Pts Wine Advocate, 91 Pts Jancis Robinson.com, 16/20	Wine Enthusiast Magazine, 91 Pts Jamessuckling.com, 91 Pts Decanter, 92 Pts Wine Advocate, 97 Pts
Jancis Robinson.com - 17/20 Wine Advocate, 94 Pts Wine Enthusiast Magazine, 90/100 Wine Spectator, 92 Pts		



Brunello di Montalcino DOCG Schiena d'Asino

- Grapes** 100% Sangiovese (Brunello)
- Region** Tuscany
- Barrel aging** 42 months in 16 hl barrels made of Allier oak.
- Bottle aging** 12 months.
- Tasting notes** COLOR: Deep red, thick and clear.
AROMA: Ripe red fruit and balsamic Mediterranean scrub.
TASTE: A noble and austere opening, full and savoury, born to stand the test of time.
- Food pairing** With or without food, in company.

A W A R D S

I Vini di Veronelli 2020 - 3 Stars Vini Buoni d'Italia - Corona Vitae 2019 - AIS - 4 Viti TTT Winecritic.com - 94 pts Doctor Wine - 95 Pts Bibenda 2020 - 5 Grappoli Wine Enthusiast Magazine, 96/100 Wine Advocate, 96 Pts	Bibenda 2021 - 5 Grappoli Wine Spectator - 93 Pts Falstaff - 97 pts Wine Advocate - 98 pts Vitae 2021 - 4 Viti Vini Buoni d'Italia - Corona
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Brunello di Montalcino DOCG Vigna Loreto

- Grapes** 100% Sangiovese (Brunello)
- Region** Tuscany
- Barrel aging** 36 months in 16-25-33 hl barrels made of Allier oak.
- Bottle aging** 6-8 months.
- Tasting notes** COLOR: Bright and deep ruby red.
AROMA: The oriental spices and the fresh tobacco leave enhance its ripe red fruit notes.
TASTE: Broad and enveloping entry, supported by a potent and ripe tannin, to conclude with a silky and elegant ending.
- Food pairing** With good company, to fully appreciate its elegance.

AWARDS

Bibenda 2016, 5 Grappoli Doctorwine.it – 96/100 Falstaff - Marzo Aprile 2015, 96 Pts Gambero Rosso 2016, Tre Bicchieri Vinousmedia, Antonio Galloni, 96 Pts Wine Advocate, 94+ Wine Spectator, 94 Pts	James Suckling, 97/100 Jancis Robinson.com, 17+ L'Espresso, Vini dell'Eccellenza Vini Buoni d'Italia, Corona Vinum, 17.5/20 Jancis Robinson.com, 16.5/20 Wine Enthusiast Magazine, 90 James Suckling, 92 Pts Guida Oro – I Vini di Veronelli, Super 3 stelle JS, My Top 100 Italian Wines of 2015, 60° posto Wine Enthusiast Magazine, 93/100	Bibenda 2017, 5 Grappoli Doctorwine.it , 96/100 James Suckling, 94Pts Vinous, 93+ Wine Advocate, 92 Pts Wine Enthusiast Magazine, 90 Pts Wine Spectator, 94 Pts
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San Pio Rosso IGT

- Grapes** 20% Sangiovese 80% Cabernet Sauvignon.
- Region** Tuscany
- Barrel aging** 18 months in French oak tonneau and small barrels.
- Bottle aging** 6 months.
- Tasting notes** COLOR: Deep ruby red.
AROMA: Mix of fresh fruit with spices.
TASTE: Broad and persistent with smooth tannins.
- Food pairing** Grilled and stewed red meat.



Rosso di Montalcino DOC

- Grapes** 100% Sangiovese (Brunello)
- Region** Tuscany
- Barrel aging** 6-7 months in 54 hl barrels made of Allier oak.
- Bottle aging** 3 months.
- Tasting notes** COLOR: Intense ruby red.
AROMA: Notes of plums and blackberries with spicy and balsamic nuances.
TASTE: Compact and ripe tannins stimulated by fragrant acidity leading to a long savory and persistent finish.
- Food pairing** All courses of a meal, the perfect enhancement for grilled red meats.



Cilieggiolo IGT

- Grapes** 100% Cilieggiolo
- Region** Tuscany
- Barrel aging** About 8 months in barrel
- Bottle aging** Minimum 4 months
- Tasting notes** COLOR: Intense with purple shade almost impenetrable
AROMA: Great intensity recalling the ripe cherry accompanied with blueberry jam.
TASTE: Opulent, soft entry with sweet tannins that accompany a depth and sapidity typical of the grape variety and the soils in which it is born
- Food pairing** Pasta, roasted white meats and cold cuts