



Brunello di Montalcino DOCG 2008

GRAPE VARIETIES

Sangiovese

WINEMAKING

Fermentation in small French durmast containers with pigeage technique. Fermentation for 10 days and maceration for 32 days. Ageing in small Slovak durmast barrels; 4 years of ageing, 3 of which in barrels and 1 in the bottle.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Bright, deep ruby red color with garnet hues.

Very elegant on the nose, with an immediate aroma of ripe fruits such as cherries, followed by coffee roasting.

In the mouth it has a strong framework of tannin and also a pleasant savory note.

GASTRONOMY

Long-cooking meat dishes, seasoned cheeses.

Serving temperature 18–20 °C

AVAILABLE FORMATS

75 cl



[AWARDS #1](#) - [AWARDS #2](#) - [AWARDS #3](#) - [AWARDS #4](#) - [AWARDS #5](#)