



Brunello di Montalcino DOCG *Colombaio 2007*

GRAPE VARIETIES

Sangiovese

WINEMAKING

Fermented in stainless steel vats. Fermentation for 10 days and maceration for 28 days. Maturation in second-passage French oak barrels for 4 years as per specifications: 3 years in the wood and one year in the bottle in a controlled-temperature area.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Bright, deep ruby red color, quite intense.

Intense and very aromatic, with mature fruity notes evolving to ethereal aromas with spicy characteristics as liquorice and roasted coffee.

Very well balanced with wonderfully fine tannins. Long and fresh ending.

GASTRONOMY

Braised and beef tenderloin, seasoned cheeses.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl



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