



Brunello di Montalcino DOCG *Colombaio 2010*

GRAPE VARIETIES

Sangiovese

WINEMAKING

Fermented in stainless steel vats. Fermentation for 10 days and maceration for 28 days. Maturation in second-passaged 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.

It opens with fruity elements of blackberry, then toasted notes such as vanilla and roasted coffee come out forcefully giving momentum and harmony to the character of the wine.

The taste is clean, soft and well structured, with a long finish and pleasantly cool.

GASTRONOMY

Red meat dishes, seasoned cheeses.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl



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