



BRUNELLO DI MONTALCINO

MONTALCINO DOC

THIS BRUNELLO DI MONTALCINO D.O.C.G. IT IS A GREAT WINE WITH BEWITCHING SCENTS AND A HARMONIOUS, STRUCTURED FLAVOR, WITH A DENSE WEAVE OF SILKY, ENVELOPING TANNINS.

DENOMINATION
Brunello di Montalcino D.O.C.G.

ORIGIN
Conti Pitti Ferrandi Montalcino Tuscany, now owned by the Coppini family.

GRAPES
100% Sangiovese Grosso from Tuscany.

VINEYARD
Southeast. 320 meters above sea level

TERRAIN
Clay with a good percentage of limestone and silt.

HARVEST
Last two weeks of September.

VINIFICATION
Soft destemming-pressing, fermentation at controlled temperature in thermo-conditioned stainless steel vats for 20 days. Post-fermentation maceration for one week.

REFINEMENT
24 months in medium toasted French oak barriques.

REFINEMENT IN BOTTLE
Minimum 8 months.

TASTING
Intense ruby red color with marked violet reflections, brilliant. Intense and persistent aroma, rich in floral and fruity scents wrapped in spicy and balsamic notes. Harmonious, structured flavor, with a dense texture of sweet tannins. Persistent taste-olfactory sensation, long finish.

FOOD PAIRING
We recommend a combination with game dishes, red meat and aged cheeses.

ALCOHOL
14.5% vol

SERVICE TEMPERATURE
18-20 °C

SIZE
750 ml