



Brunello di Montalcino - Reserve



Produced only in years of great value,
comes from a careful selection of grapes
in the vineyard and from a natural fermentation
follows a path of aging in cask
during four years after which
the aging in the bottle can last
even for over a year.

Garnet red in color, with intense aromas of ripe fruit,
almost jam, which mix with the bouquet coming from leather and
spice,
it's very persistent.

On the palate, you notice the powerful tannins able to handle
pairing dishes with long cooking
as braised and stewed game.

Serving temperature 20 ° C, it is recommended
open the bottle at least two hours before serving.

YEAR DETAILS - BRUNELLO RISERVA 2010

- Alcohol: 15%
- Dry extract: 30,90 g/l
- Total Acidity: 5,4 g/l