



Brunello di Montalcino



Derived from the fermentation of grape of the vine variety

"Sangiovese", grown up in purity, carefully selected during harvest,

with a maximum yield contained in about 50 tons of grapes per hectare.

The natural fermentation,

in an average of about 15/20 days, is followed by a period of six months

in stainless steel tanks and then aged in barrels of the Slavonia oak

for a minimum of 36 months, but which may last another 40.

After that, followed a period of aging in bottle

before being placed on the market ,

in ruby red color tending to garnet with aging,

Perfume wide and ethereal with hints of red berries,

hot and dry in the mouth, medium-structure and good body.

Serve at 20 ° C with red meats, game, roasts, mature cheeses.