

BRUNELLO DI MONTALCINO RISERVA D.O.C.G.



Produced only for exceptional vintages, the Riserva is the result of a careful selection of the best grapes in the Brunello vineyards.

Intense ruby red with garnet hues. On the palate, robust but accessible structure, opening to tertiary notes. The bouquet is rich with elegant tertiary aromas such as plum jam and maraschino cherry. Suitable for ageing and must be stored in a cool place at a stable temperature. It pairs well with red meat, game, and aged cheese.

Serve at room temperature 20° - 21° C. We highly recommend decanting this wine.



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Vines Sangiovese grosso 100% pure.

Plant cultivation Spurred cordon.

Geographical exposure South.

Minimum and maximum altitudes of vineyards

From 250 metres to 350 mt a.s.l.

Vine density per

hectare

4.500 plants.

Grape yield per

hectare

60 quintals per hectare.

Grape harvest period from 29/09 to 04/10.

Method of harvest Manual.

Duration of maceration

18 days.

Maximum temperature 29° C maximum.

of fermentation

Containers Slovenian oak barrels of 30 hl for 48 months; 10

months in stainless steel containers.

Minimum refinement

in bottle

6 months.

Type of bottle Bordeaux ("bordolese") bottle of 600 grams.

Total production 4.000 bottles.

Colour Ruby red with garnet red reflections.

Scent Intense and broad bouquet, excellent,

spicy(liquorice, tobacco, black pepper, chocolate) and long lasting with hints of brushwood, red

berries and soft humus and mushroom.

Taste Dry, warm, soft with velvet tannins, balanced, very

intense and very persistent, excellent.

Pairing with food Brunello pair superbly with italian and international

cuisine; typical tuscan dishes, roasts, game, mushrooms, red meats and seasoned cheese.