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 of fermentation	29° C maximum.
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.