BRUNELLO DI MONTALCINO D.O.C.G.

Aged according to tradition in Slavonian oak barrels (average size 30hl) for thirty months and further four months in the bottle. Elegant and austere, it best expresses the potential of pure Sangiovese from the vineyards in the territory of Montalcino.

Bright and clear, garnet red. Intense and lingering aroma. On the palate, the wine is elegant and harmonious; dry with persistent aromatic length.

Pairs well with red meats, game, and aged cheese. Store in cellar at stable temperature (20° - 21°C). We highly recommend decanting this wine.

QUERCETA

BRUNELLO DI MONTALCINO D.O.C.G.

Vines	Sangiovese grosso 100% pure.
Plant cultivation	Spurred cordon.
Geographical exposure	South.
Minimum and maximum altitudes of vineyards	From 280 metres to 400 mt a.s.l.
Vine density per hectare	4.500 - 5.000 plants.
Grape yield per hectare	65 quintals per hectare.
Grape harvest period	From 20/09 to 04/10.
Method of harvest	Manual.
Duration of maceration	15/18 days.
Maximum temperature of fermentation	29° C maximum.
Containers	Slovenian oak barrels of 30 hl for 36 months; 12 months in stainless steel containers.
Minimum refinement in bottle	4 months.
Type of bottle	Bordeaux (“bordolese”) bottle of 600 grams.
Total production	60.000 bottles.
Colour	Ruby red towards garnet with ageing.
Scent	Intense, broad bouquet, elegant, rich in scents of mellow red fruits, spicy in notes of liquorice and tobacco.
Taste	Dry, warm, soft with velvet tannins, balanced, very intense, very persistent and elegant.
Pairing with food	Brunello pairs superbly with italian and international cuisine; typical tuscan dishes, roasts, game, red meats and seasoned cheese.