

GRANDUCATO



Brunello di Montalcino

DOCG

VARIETY: SANGIOVESE GROSSO

HARVEST: SEPTEMBER

VINIFICATION: STAINLESS STEEL

REFINEMENT: ABOUT 48 MONTHS IN OAK BARRELS

Colour: Fine garnet red colour.

Bouquet: Rich and noble with spicy woodland notes.

Taste: Open flavour of musk and underwood. Full, rounded with fine tannins. A long warm finish with notes of liquorice and elegant boisé.

How to serve it: "Large Bordeaux" glass sizes and bigger.

Serving Temperature: 16/18°

Pairings: Roast and braised meats, game and mature cheeses.

Excellent longevity, over 10 years.

Size 75 cl.