



Brunello di Montalcino DOCG



Production area: loc. Piancornello – Montalcino (Si)

Grape variety: Sangiovese grosso 100%

Ageing: 36 months in Slavonia wood of Hl. 25, plus 12 months in bottle at controlled temperature.

Colour: ruby red with garnet reflections.

Parfume: ripe red fruit and sweet spices, balsamic, tobacco, vanilla and officinal herbs.

Taste: great intensity, deep, round with structure and finesse. Tannins intense and sweet, giving elegance and persistence in the years.

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