

roberto cipresso



Brunello di Montalcino D.O.C.G. Riserva



Grape Variety 100% Sangiovese

Vineyard Location Poggio al sole (Cru), Tuscany

Soil Tufaceous clays

Training System Spur-Pruned Cordon

Vine Density 7.600 vines/ha

Yield Per Hectare 1 kg per vine

Vineyard Size 1 ha

Annual Production (Bottles) 600

Harvest Manual harvest, from mid-September to the end of September

Vinification Controlled temperature, selected yeasts, stainless steel tank and wooden truncated-cone shape vats.

Aging 36 Months, in French Oak Barrels

Sustainably Farmed Sustainable certification by Indaco

Alcohol Vol 15.0%

Color deep ruby red with garnet rims

Aroma Deep and intense nose. Ripe raspberries, cherries, blueberries, bramble. Mediterranean aromatic herbs, vanilla, cinnamon, cloves. Undergrowth

Taste Dry, full body, high ripe tannins, savory, ripe and concentrated, smooth closure

Food Pairing Fine cut of grilled meats, fine roasts, wild boar, venison, deer, mature cheeses

Serving Temperature 17°-18° C / 62° – 64° F

Type Of Cork Natural cork

Bottle Size (L) 0.75

