

roberto cipresso



Brunello di Montalcino D.O.C.G.



- Grape Variety** 100% Sangiovese
- Vineyard Location** Poggio al sole (Cru), Tuscany
- Soil** Tufaceous clays
- Training System** Spur-Pruned Cordon
- Vine Density** 7600 vines/ha
- Yield Per Hectare** 1 kg per vine
- Vineyard Size** 1 hectare
- Annual Production (Bottles)** 3300
- Harvest** Manual harvest, from mid-September to the end of September
- Vinification** Controlled temperature, selected yeasts, stainless steel tank.
- 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** Ripe red and black fruit: raspberries, cherries, blueberries, bramble. Mediterranean aromatic herbs, vanilla, cinnamon, cloves. Undergrowth
- Taste** Dry, full body, high ripe tannins, savory, log length, ripe and concentrated, smooth closure
- Food Pairing** Fine cut 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

