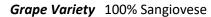




Brunello di Montalcino D.O.C.G.







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 $17^{\circ}-18^{\circ} \text{ C} / 62^{\circ}-64^{\circ} \text{ F}$

Type Of Cork Natural cork

Bottle Size (L) 0.75



