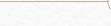


## Tenimenti Ricci

## Brunello di Montalcino DOCG





Location of Vineyards: Sant'Angelo in Colle

Vinification: Temperature-controlled fermentation for 10 to 12 days.

Aging: For 2 years in large barrels and barriques and then a minimum of 4 months in

bottle.

Grape varieties: 100% Sangiovese

Altitude: 300m ASL

Exposure: South

Soil: Marl

Brunello

Montalcino

Alcohol: 13.5%

Tasting notes:

Ruby red in color with slight garnet hues. Intense, soft, and spicy on the nose. Great tannic structure in the mouth. Well-balanced and elegant on the palate with a long finish. Pairs well with roasts, grilled meats, game, and aged cheeses.

## Press Notes

## The Wine Advocate

2017 92 points 2015 94 points

AG Vinous

2016 90 points 2015 92 points

Wine Enthusiast

2016 94 points 2015 93 points



