

*Brunello di Montalcino Riserva DOCG*



Location of Vineyards: Sant'Angelo in Colle

Vinification: Grapes picked from the bunch and pressed softly, malolactic fermentation carried out in barriques.

Aging: 30 months in barrique and 6 months in oak barrels. After bottling, the wine rests for a minimum of 8 months in bottle.

Grape varieties : 100% Sangiovese?

Altitude : 320m ASL

Exposure : South/South-West

Soil : Mixture of stones

Alcohol : 15%

Tasting notes :

A plump and juicy Brunello with bold, fresh fruit and loads of aromatic intensity. Cherry, plum and blackberry are backed by evolved tones of leather, spice and cola. Shows delicate details of wild berry and almond paste on the close. Smooth and velvety.

Press Notes

Wine Enthusiast

2015

92 points



Sustainable

