

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

Soil Marl

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.

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