



BRUNELLO DI MONTALCINO RISERVA D.O.C.G.

Classification: Brunello di Montalcino Riserva D.O.C.G.

Variety: 100% Sangiovese (large variety).

Provenance: Montalcino (Siena).

Altitude: 1,476 feet above sea level.

Exposure: South/South-West.

Training system: Guyot.

Age of the vineyard: +25 years

Harvesting Method: The grapes are rigorously handpicked and placed in small crates.

Vinification and Maturing: Grapes are manually sorted on the conveyor belt and vinified in conical trunk wood vats. Fermentation occurs with wild yeasts, careful 'rimontaggio' (pumping must over the dregs), and scrupulously controlled temperatures. This process is slow and may take up to thirty days. Once the malolactic fermentation is complete, the wine is placed in 30 hectoliter French oak barrels where it is then aged for 50 months.

Alcohol: 14.5%

Production: 2,500

Organoleptic characteristics: Deep and intense ruby red with a garnet rim. The trademark bouquet is determined and penetrating, with aromas of leather, spices, and tobacco accompanied by ripe plums. It bursts in the mouth, making a rigorous, strong nevertheless elegant entry and leaves a pleasant persistence. The robust tannin blends well with the sweetness of the wood and promises long and graceful aging.



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