



BRUNELLO DI MONTALCINO DOCG



VINIFICATION & AGEING

The grape harvest normally occurs during the first two weeks of October. The production is approximately 60 ql per hectare, because of the first selection made during august.

When alcoholic and malolactic fermentation are done, a period of 2 years follows during which the wine reaches its full ripening inside traditional woods of 20 hl and few barriques (only 10%). Finally the refinement in bottles.

ORGANOLEPTIC FEATURES

Ruby red colour. Ethereal, deep, balanced nose with a wide, persistent bouquet and fines touches of fruit and spices. Elegant, soft taste round and velvety to the palate.

GASTRONOMIC COUPLING

Perfectly suitable with red meat, game and seasoned cheese. Recommended with typical Tuscan dishes. Extensive ageing possible.

Alcohol content 14.5%vol

Recommended serving temperature 18°C

Azienda Agricola La Rasa 1° di Mantengoli Andrea, La Serena, Montalcino – Italy
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