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## Brunello di Montalcino (DOCG)

Technical



Exquisite refinement. Full red ruby, shows to the smell a wide range of spices and tobacco leaf, well mixed with of underbrush. On the palate it's soothing, enveloping and well structured with silky tannins and a very long end with fine fruity calls. To drink with a "tagliata" whit black truffles.

Wine: Brunello di Montalcino Denomination of Origin Controlled and Guaranteed

Composition: 100% Sangiovese (Brunello), harvested no earlier than September 20 until early October by handpicking

Characteristics: A wine of great structure, dry, warm, slightly tannic. Persistent over time is one of elegance and finesse.

Vineyards: From 320 to 340 m.s.l.m. south-east and south-west, with sixth runner plants of 2.80 x 0.90 m.

Vinification: In stainless steel vats for 50 Hl with multiple daily punching down at a controlled temperature for 18 to 20 days.

Ageing: In oak casks Hl of 20/30, for a minimum of two years.

Aging: Bordeaux bottles for a minimum of 6 months.

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