



Back to products

## Brunello di Montalcino Riserva (DOCG)

Technical

Wine: Brunello di Montalcino Riserva 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.



© 2011 Az. Agr. Podere La Vigna-Montalcino (Siena). All Rights reserved  
 P.IVA: IT01079360523 C.F. RBGDNR68A12F402T  
 Developed by B Media Company - [www.bmediacompany.com](http://www.bmediacompany.com)