

MÁTÉ
TOSCANA



Brunello di Montalcino Riserva

*Lustrous mid ruby...herbal and minerally on the nose.
Plenty to look forward to here.
17+ Points Jancis Robinson*

Grape Varietal: 100% Sangiovese - various clones.

Vineyard location: Santa Restituta.

Exposure and altitude: West, south-west; 320 - 420 metres.

Soil composition: Marl - Galestro, limestone and calcareous sandstone. Marine deposits.

Training system: Spurred cordon, Guyot.

Planting density: 6.200 vines/hectare.

Vinification process: All work in the vineyards and cellar is done meticulously by hand. Only perfectly mature, carefully selected grapes are harvested into 20 kilo cassettes. Fermented with indigenous yeasts in temperature-controlled vats, the must is pumped over and manually punched down. The best of the vintage, the Riserva matures for up to 4 years in 500 and 4,000 liter French oak, and ages in bottles for a minimum of 6 months.

0,75 lt **3.000** 1,50 lt **70**

Strada Comunale di Santa Restituta 53024 Sant'Angelo In Colle SI - info@matewine.com -Tel. +39 0577 847215

Safra 2010. Almoço em 27/03/2021.

