



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



**Blend** 100% Sangiovese

**Altitude** about 300 m a.s.l.

**Harvest period** Mid-September

**Ageing** 30 months in 35/40 hl Slavonia oak barrels

**Refining** 8-12 months in bottle

**Serving temperature** 18-20°C

**Alcohol** 15% by vol.

**Tasting notes** Garnet ruby red.  
Bouquet is wrapping and intense, ethereal and fruity aromas, well combined with the sweet refining woods.  
The wine is soft and full-bodied.

**Food pairing** Roast meat, particularly game, seasoned cheese as parmigiano and Tuscan pecorino.