



BRUNELLO DI MONTALCINO RISERVA |DOCG

Brunello di Montalcino Riserva comes from carefully selecting grapes from our best Sangiovese vineyards. The climate, prevalently mild, ensures a gradual and complete ripening of the fruit, contributing to the health of the grapes until the harvest. The soil, predominantly marl but with a good presence of fossils, contributes to the maximum expression of Sangiovese.

GRAPE VARIETY: 100% Sangiovese

VINEYARDS NAME: Varco, Pian di Rota

VINES AGE: From 25 to 30 years old

ALTITUDE: 250 MT A.S.L.

VINEYARDS EXPOSURE: South-West

TRAINING SYSTEM: Spurred Cordon

HARVESTING PERIOD: Second half of September

VINIFICATION: Destemming and soft pressing, 7 days of alcoholic fermentation into stainless steel tank at a controlled temperature. Maceration on the skins for 10 to 15 days at the end of the alcoholic fermentation.

AGING: 48 months in oak barrels with the maximum capacity of 20 Hl. and 10 months in bottle.

FORMAT: 750 ML , 1,5 LT

PACKAGING: Wood case of 6 bottles 750 ML, Cases of 6 and 12 bottles 750 ML, Wood case of 1 bottle 1,5 LT