

Brunello Di Montalcino

Brunello di Montalcino D.O.C.G.

2014



Tasting Notes: Ruby red color with slight garnet hues resulting from ageing; intense and persistent perfume, with notes of red fruit jam; a smooth, velvety flavor with evenly balanced tannins, intense and persistent with spicy notes and a hint of liquor ice; harmonious and elegant on the whole.

Obtained from the meticulous selection of Brunello (Sangiovese) grapes cultivated in the best vineyards, Brunello di Montalcino is the result of scrupulous work outdoors and accurate intervention in the cellar which, in observance of and in keeping with a history and tradition that are added to by every bottle.

Vines: 100% Sangiovese

Alcoholic strength: 14,5%

Soil: Clay, limestone, tend to lean.

Serving suggestions: Ideal with grilled or spit roast red meats, roasts, game and mature cheeses.

Tasting temperature: 18 °C

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