

Brunello di Montalcino

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA



 **TRAMBUSTI**

CASA FONDATA NEL 1934

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2014

Brunello di Montalcino is a world famous wine obtained by the vinification of Sangiovese grapes only. After aging in oak barrels of different sizes for at least 2 years it refines in bottle for 3 to 6 months. It is most appreciated for its intense ruby red colour with slight garnet reflections, it is intense and persistent in the nose with hints of durmast, elegant and austere in the mouth. With a great personality, it is best accompanied with roasted and grilled meats, game and mature cheeses. We recommend to uncork at least 1 hour before serving at a temperature of around 20-21°C.

750 ML - RED WINE - PRODUCT OF ITALY - ALC. 14% BY VOL.

imported by: LUNEAU USA INC, WESTPORT, CT 06880

bottled by ICQRF SI/9552 - Montalcino - Italia
for Chianti Trambusti s.r.l. - FI - ITALIA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

www.chiantitrambusti.it

CONTAINS SULPHITES

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