

# Brunello di Montalcino



## *Winery*

PIEVE S. RESTITUTA, Montalcino, Tuscany

## *Denomination*

Brunello di Montalcino D.O.C.G.

## *Varieties*

100% Sangiovese

## *Vineyards*

Four non-contiguous vineyards owned by Pieve S. Restituta.

Surface: forty acres.

Soil: primarily clay and limestone for three vineyards, galestro and limestone for the fourth. The vines are an average of twenty-three years old.

## *Vinification*

The grapes of each parcel follow separately fermentation and maceration in stainless steel tanks for approximately three weeks. After malolactic fermentation the parcels have been blended together and aged in 500 L. casks for twenty-four months, followed by a year in concrete tanks.

## *Characteristics*

Intense colour, expressive nose, with cherry notes, forest fruits, aromatic herbs and juniper aromas. In the palate expresses ripe tannins, integrated acidity, rich structure and a lingering finish.

**PIEVE SANTA RESTITUTA DOES NOT PRODUCE ROSSO DI MONTALCINO, SANT'ANTIMO DOC OR IGT DENOMINATION.**

**ONLY PRODUCES BRUNELLO DI MONTALCINO WHEN THE VINTAGE ALLOWS IT.**