

BRUNELLO DI MONTALCINO RISERVA 2015

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Vineyards: North-East side of Montalcino hill in the Canalicchio area, 300 mt altitude above sea level.



Soil: strong clay composition soil, rich of nutritive elements, as Magnesium, Potassium, Boron and Manganese.



Grape variety: Sangiovese.



Training system: spurred cordon with 4.000 vines/ha.



Sustainability: green manure to improve soil structure, compost with pruned shoots to keep soil fertility, sexual confusion to prevent the spreading of the vine moth.



Vinification: stainless steel tank with temperature controlled with pumping over and délestage, followed by long maceration on the skins.



Ageing: 40 months in big Slavonian and French oak barrel of 50 hl and 25 hl, followed by a bottle ageing longer than 6 months.



View: intense ruby red color turning to garnet.



Bouquet: fruity, toasted and mineral; very intense, nice complexity and fine.



Taste: great structure, harmonious, very intense and persistent.



Service temperature: 18-20 °C



Food pairing: rich dishes like stew red meats and game. Recommend with dark chocolate.



First vintage: 1988



Sizes: 0,75 l - 1,5 l