



## **Brunello di Montalcino D.O.C.G.**



### **Blend**

100% Sangiovese

### **Altitude**

about 300 m a.s.l.

### **Harvest period**

Mid-September

### **Ageing**

30 months in 35/40 hl Slavonia oak barrels

### **Refining**

8-12 months in bottle

**Serving temperature** 18-20°C

**Alcohol content** 15% vol.

### **Tasting notes**

Garnet ruby red. Bouquet is wrapping and intense, ethereal and fruity aromas, well combined with the sweet refining woods. The wine is soft and full-bodied

### **Gastronomic matches**

Roast meat, particularly game, seasoned cheese as parmigiano and Tuscan pecorino