

Podere
BRIZIO



BRUNELLO DI MONTALCINO DOCG RISERVA 2016



NOTES

Variety: 100% Sangiovese

Aging: 48 months

Alcohol content: 14%

IN THE VINEYARD

Altitude: 330-350 m above sea level

Aspect: south, southwest

Soil composition: marine-origin sandy silty soils on top of marl and limestone

Training system: cordon spur

Yield per hectare: 50 q.li

Average production per vine: 1 kg

IN THE CELLAR

An exceptional wine, very elegant and complex. Produced from hand-harvested grapes and fermented naturally for two weeks after soft pressing and destemming. The wine is aged in 54hl Allier French oak barrels for 48 months. Refined in bottle for one year minimum. Complex and intense bouquet with licorice, coffee, tobacco and violet nuances. Well balanced, fresh and intense on the palate. Very elegant body with smooth tannins and a well-balanced acidity. Long finish.