

BRUNELLO DI MONTALCINO DOCG RISERVA  
2015



## NOTES

**Variety:** 100% Sangiovese

**Aging:** 48 months

**Alcohol content: 14.5%**

**Total acidity: 5.8 g/l**

**Serve at: 18°C**

## 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 very ripe fruit enriched with herbal nuances. Well balanced, fresh and intense on the palate. Lasting and mature tannins. The aromas continue in the mouth, accompanied by softly spiced notes. Long finish.