

# Podere BRIZIO



## ROSSO DI MONTALCINO DOC 2016

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### NOTES

**Variety:** 100% Sangiovese

**Aging:** 12 months

**Alcohol content:** 13.5%  
Vol.

**Acidity:** 5.9 g/l

**Serve at:** 18° C

### 2016 VINTAGE

4 STARS

The 2016 vintage stands out for its balanced wines, thanks in part to the excellent climate, right temperatures and prompt rainfall. It could be considered one of the best vintages ever.

### 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:** 70 q.li

**Average production per vine:**  
1.4 kg

### IN THE CELLAR

A fruity, refreshing and elegant wine. Traditionally made with a spontaneous fermentation using native yeast. The wine is aged in 54 HL untoasted French oak barrels for 12 months. Refined in bottle for 3 months minimum. Intense aromas with notes of ripe red fruit. Fresh on the palate, with elegant notes of currant and red fruits. Bodied, balanced wine with a