



Brunello di Montalcino D.O.C.G.

Riserva

2016

Good intense colour, our best expression of Brunello.

Immediately impacts the senses in a subtle explosion of pleasures from tobacco to cocoa to liquorice with notes of rhubarb and cloves. Its strong territoriality also reveals itself on the palate with cohesive balance of structure and acidity, one never dominating the other, taking the wine towards new and ever more splendid evolutions. Truly a wine to lay down.

Wine type DOCG

Cultivation system Guyot

Production area Selected grapes Montalcino.

Grape blend Sangiovese 100%

Plant density 4500 plants/ha

Production

Harvested at the end of September or beginning of October, grapes undergo soft pressing, fermentation in temperature- controlled stainless steel vats at 25°- 28° and extraction of the noble compounds from the skin with the help of periodic pumping-over. Maceration on the skins lasts 30 days. The wine is aged for 40 months in new 20-hl barrels. the wine ages in the bottle for 18 months.

Ageing in French oak tonneaux 40 months

Ageing in bottle 18 months

Soil type Brunello di Montalcino Riserva originates from soil that is composed of clay loam, rich in pebbles giving it slight water stress in the final phase of maturation.

Altitude and Slope The vineyards are located to the southwest at 130 m ASL with slope varying between 5% and 10%.

Food Pairing Its elevated structure makes this wine ideal for the best game dishes, aromatic and rich in flavours. Also well suited for aged cheeses.

Ageing Potential Thanks to the complete phenolic maturation of the skins, the wine brings out the fullness and softness of the tannins as well as the suite of aromas from the moment it is released on the market and for many years to come.