
BRUNELLO DI MONTALCINO DOCG

2018 | Red Wine



Italy, Tuscany

Camigliano

8006114000013

Case Size: 6

Very pretty aromas of ripe strawberries and cut flowers follow through to a full body with a very lively palate of bright acidity and hints of fruit and vanilla on the finish. An intense bouquet with balanced tannins that express all the characteristics of the 'terroir' in terms of quality and type.

Vinification:

The best Brunello grapes are hand harvested and on arrival at the winery the bunches are placed on a table for meticulous selection with imperfect grapes discarded. The grapes are then gently pressed and fermentation takes place in stainless steel tanks at controlled temperatures of 26-28 degrees celsius. The wine then undergoes 'remontage' whereby the skins are pumped over the wine for 15 to 20 days for maximum colour extraction. This is continued for a while after fermentation is completed. The wine is aged for 24 months in 25 to 60 quintal oak barrels and an additional 24 months in tank and bottle before release.

Grape Varieties: Sangiovese

Classification: DOCG | **ABV:** 14.5% | **Closure:** Natural Cork