

BRUNELLO DI MONTALCINO DOCG RISERVA 'GUALTO'

2016 | Red Wine



Italy, Tuscany

Camigliano

Case Size: 6

Sweet cherry, iron, leather and sanguine aromas and flavors highlight this supple, vibrant Brunello. Features a firm backbone of tannins and finishes with tobacco, underbrush and mineral notes. Best from 2021 through 2035 - WineSpectator

Vinification:

Gentle pressing, fermentation in stainless steel at a controlled temperature of 26-28° C, managed with moderate repassings; peel steeped for 15-20 days with post-fermentation steeping at 28-30° C. Refined for 36 months in 25-60 quintal oak barrels. An additional two years of ageing takes place in bottle.

Grape Varieties: Sangiovese

Classification: DOCG | **ABV:** 14% | **Closure:** Natural Cork