

MAGNUM BRUNELLO DI MONTALCINO DOCG

2017 | Red Wine



Italy, Tuscany

Camigliano

Ruby red color. On the nose it is very spicy with chilis and peppers before turning to berries and strawberries. Full body, velvety tannins and flavors, as well as lightly salty undertones characterizes the palate.

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:** 15% | **Closure:** Natural Cork