



BRUNELLO DI MONTALCINO DOCG RISERVA 2012



NOTES

Variety: 100% Sangiovese

Aging: 48 months

Alcohol content: 14.5%

Total acidity: 5.8 g/l

Serve at: 18°C

2012 VINTAGE

5 STARS

Wines from the 2012 vintage vaunt a remarkable structure, very high levels of polyphenols and a deep color intensity. The traits of the Montalcino soils, combined with our agronomist's expertise, ensured that the vegetation was managed well and the balance in the vineyard was maintained in a very dry hot

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: 50 q.li

Average production per vine: 1 kg

IN THE CELLAR

An exceptional wine, very elegant and complex. Produced from hand-harvested grapes and fermented naturally for two weeks after soft pressing and destemming. The wine is aged in 54hl Allier French oak barrels for 48 months. Refined in bottle for one year minimum. Complex and intense bouquet with very ripe fruit enriched with herbal nuances. Well balanced, fresh and intense on the palate. Lasting and mature tannins. The aromas continue in the mouth, accompanied by softly spiced notes. Long finish.