

Podere
BRIZIO



ROSSO DI MONTALCINO DOC
2017 - ORGANIC WINE



NOTES

Variety: 100% Sangiovese

Aging: 12 months

Alcohol content: 13.5%
Vol.

Acidity: 5.9 g/l

Serve at: 18° C

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: 70 q.li

Average production per vine:
1.4 kg

IN THE CELLAR

A fruity, refreshing and elegant wine. Traditionally made with a spontaneous fermentation using native yeast. The wine is aged in 54 HL untoasted French oak barrels for 12 months. Refined in bottle for 3 months minimum. Intense aromas with notes of ripe red fruit. Fresh on the palate, with elegant notes of currant and red fruits. Bodied, balanced wine with a long finish.