



## **BRUNELLO DI MONTALCINO DOC**

PRODUCTION ZONE: Montalcino (Siena)

GRAPE VARIETAL: Sangiovese Grosso

VINIFICATION: at a controlled temperature

MATURATION: in oak barrels from Slavonia and Allier for about 36 months

REFINEMENT: final maturation in the bottle for a minimum of 6 months

ALCOHOL CONTENT: 13.5%

COLOR: from an intense ruby red to a deep garnet red

FRAGRANCE: strong tannins with hints of vanilla, red fruits and spices

FLAVOR: harmonious, well-structured, supple and persistent with strong tannins

PAIRINGS: complex dishes with beef and other grilled meats, game and seasoned cheese

SERVING TEMPERATURE: 18°C (64°F)

