



BRUNELLO DI MONTALCINO D.O.C.G.

WINE NOTES

Denomination: Brunello di Montalcino d.o.c.g.

Variety: Sangiovese

TASTING NOTES

Colour: Intense ruby red, rather deep, brilliant.

Flavour: Intense, generous aromatic complexity, where ripe fruit hints, especially plum and blueberry, leave space to complex, mineral and balsamic notes.

Taste: Very balanced in the mouth, with a solid and balanced body, with a well blended tannic fraction with the other components. Very long finish.

Serving suggestions: Semi-hard cheese, beef roast.

CHARACTERISTICS OF THE PRODUCTION AREA

Property: Cava d'Onice di Nannetti Simone

Altitude: 350 mt.

Vineyard size: 1,0 ha

Exposure: North-South-East, on the four sides of the hills surrounding Montalcino

Soil type: Medium textured soil, rich in clay and calcium

Plantation density: 4000 vines per ha

Growth system: Spurred cordon

Average age of vineyard: 15 years

VINIFICATION AND AGEING:

Yield per hectare: 40 hl/ha

Harvest period: The second week of October

Harvesting method: By hand

Pressing: Soft pressing

Fermentation vats : Stainless steel

Fermentation temperature: <30°

Length of fermentation: 10 days

Period of maceration on fermentation: 10 days

Period of maceration on the skins: 28 days

Malolactic fermentation: Carried out after the alcoholic fermentation

Ageing vats: French and Slavonia oak barrels of small capacity

Ageing period: 4 years according to the discipline regulations, of which 3 years in oak and 12 months in bottle in a temperature controlled environment.