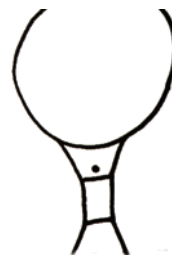


# GIODO



## Brunello di Montalcino DOCG

### Philosophy

Giudo is an enological project and, at the same time, a message to the wine world on behalf of the Sangiovese grape varietal and its highest expression with Brunello di Montalcino.

Brunello di Montalcino is, in fact, one of the most appreciated and most important wines around the world, as represented on our label.

### Technical Sheet

Brunello di Montalcino DOCG	APPELLATION
Montalcino (SI)	VINEYARD LOCATION
2010	VINTAGE
sangiovese 100%	VARIETALS
300 m.a.s.l.	ALTITUDE
south-est	ORIENTATION
10%	INCLINATION
limestone, rich in fossils, moderately loose-packed	SOIL
one armed cordon guyot training system	VITICULTURE
6.600 units/hectare	DENSITY
1 kg per unit (6 tons/hectare)	PRODUCTION PER HECTARE
Carlo Ferrini	WINEMAKER
25-28 Celsius	TEMPERATURE AT FERMENTATION
in stainless steel and cement	VINIFICATION
autochthone	YEAST
French oak and bottle	AGING
36 months + 12 months	DURATION OF AGING
	ANALYTICAL DATA
15,00 %	ALCOHOL CONTENT
0 g/l	SUGAR LEVELS
6,30 g/l	ACIDITY
31 g/l	EXTRACT
18 °C	SERVING TEMPERATURE
optimum for 10 years	AGING POTENTIAL
red meat, salami, semi-aged cheese	PAIRING



by  
*Carlo Ferrini*