



BRUNELLO DI MONTALCINO RISERVA DOCG

Production area	Castelnuovo dell'Abate - 365 m above the sea level.
Soil characteristic	Limestone rich in stone marl
Grapes	100% Sangiovese
Planting density	5.500 plants/Ha
Vineyard b. sistem:	Spur pruned
Average yield:	about 40 years older.
Alcohol	14,50%
Vinification	Only in the best vintages, after a careful selection and hand harvesting of the grapes, start the fermentation at a controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation.
Aging	5 years in french oak cask
Bottle-aging	8 months
Colour	Intense garned red colour
Bouquet	Intense and powerful, rich in aromas, blackberry and blueberry combined with tertiary aromas, hints of chocolate, tobacco, balsamic, ethereal.
Taste	Powerful tannins, harmonious and helegant, wine of extreme logevity.
Pair with	Meditation wine