

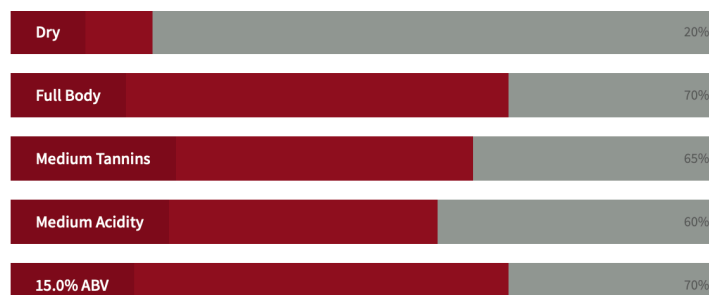


Brunello di Montalcino Riserva 2013

Denominazione di Origine Controllata e Garantita



Taste Profile



In vineyard

100% Sangiovese grapes grown from our own vineyards in Castelnuovo dell' Abate. The vineyard is situated 365 metres above sea level with limestone rich in stone marl. La Palazzetta with 20 hectares of vineyards and 2500 olive trees dominates the magnificent view of the Abbey of Sant'Antimo. Age of vineyard is about 40 years old with a planting density of 5,500 plants/Ha. Cordone Speronato growing method is used.

Not extremely cold winters, hot summers, rainy and humid springtimes and autumns create in these limestone and rocky lands very fragrant wines with intense colors and pleasant acidity and tannins. The natural principles of cultivation and production will receive the organic certification starting with the harvest of 2018.

In cellar

Only in the best vintages, after a careful selection and hard harvesting of the grapes, two days of maceration followed by fermentation at controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation. The wine is left to age for 5 years in French oak cask followed by 8 months of bottle-aging.

In tasting

Colour: intense garnet red. Perfume: scent is intense and powerful, rich in aromas, blackberry and blueberry combined with tertiary aromas, hints of chocolate, tobacco, balsamic ethereal. Flavour: harmonious and elegant with powerful tannins, wine of longevity.

Pairings

Goes well with roast or grilled meat like beef, lamb, chicken and game.

Technical information

- Bottle Size: 0.75l
- Alcohol Volume: 15.0%
- Serving Temperature: 18-20 °C

Awards



Via Serica Pte Ltd



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