



BRUNELLO DI MONTALCINO

D.O.C.G. 2012

VIGNA “MANAPETRA” RISERVA



Produced and bottled	Montalcino - Siena (Italia)
Grape varieties	100% Sangiovese
Soils profile	Medium loam with sand and some argillaceous deposit
Vineyard altitude mt.	350-400 mt. above sea level
Vine density per hectare	4.500-5.000 plants per hectare
Training system	Spurred Cordon
Harvest period	Last week of September, first week of October
Grape-harvesting	Exclusively manual
Grape production	Maximum 65 q. per hectare
Vinification	In steel tanks with controlled temperature for 15/20 days
Ageing	Minimum 36 months, in oak barrels
Bottel ageing - Refining	Minimum 6 months, in bottle
On the market	After 6 years from the grape-harvesting
Year's production	12.700 bottles
Colour	Intense ruby red, getting garnet red with age
Bouquet	Parfum: characteristic, intense, red wild fruits, vanille, species
Flavour	Dry, warm, lightly tannic, full bodied and harmonic
Alcohol by vol.	14,50%
Total acidity in tartaric acid	5,30
Dry extract	33,40
Sugar residual	Less 1,00
Bottle	Bordolese europea x lt. 0,750
EAN code for bottle	8016179210036
Carton contents	6 bottles
EAN code for carton x6	8016179120038



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PTS

JAMES SUCKLING

Aromas of orange peel, cherries and sandalwood follow through to a full body, chewy tannins and a long and flavorful finish. Tight and linear. Show precision and focus. Drink or hold