



BRUNELLO DI MONTALCINO

D.O.C.G. 2012

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	Minimo 48 mesi in botti di rovere di Slavonia e parzialmente in barrique
Bottel ageing - Refining	Minimum 6 months , in bottle
On the market	After 6 years from the grape-harvesting
Year's production	21.000 bottles
Colour	ruby red with light garnet reflection
Bouquet	Ample, complex, intense, with wild berries spicy
Flavour	Full body, persistent, light tannic, soft, harmonic and structured
Alcohol by vol.	14,50%
Total acidity in tartaric acid	5,30
Dry extract	33,70
Sugar residual	Less 1,00
Bottle	Bordolese europea x lt. 0,750 (lt. 0,375 and Magnum lt. 1,5)
EAN code for bottle	8016179200983
Carton contents	6 bottles
EAN code for carton x6	8016179210012



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PTS

JAMES SUCKLING

Aromas of cherries and hints of orange peel follow through to a full body, round and chewy tannins and a rich and flavorful finish. Tannic yet soft and round. Concentrated character. Needs two or three years to come completely together