



BRUNELLO DI MONTALCINO D.O.C.G. 2013

VIGNA "MANAPETRA"



Produced and bottled	Fully produced and bottled in 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 casks from Slavonia and barriques
Bottel ageing - Refining	Minimum 4 months, in bottle
On the market	After 5 years from the grape-harvesting
Year's production	6.000 bottles
Colour	Ruby red with light garnet reflection
Bouquet	Parfum characteristic, intense, red wild fruits, vanille, species
Flavour	Full body, persistent, light tannic, soft, harmonic and structured
Alcohol by vol.	14,00%
Total acidity in tartaric acid	5,60
Dry extract	31,80
Sugar residual	Less 1,00
Bottle	Bordolese europea x lt. 0,750
EAN code for bottle	8016179110039
Carton contents	6 bottles
EAN code for carton x6	8016179120007



93
PTS

JAMES SUCKLING

The flower and raspberry with sandalwood aromas are beautiful. Full body, firm and silky. Beautiful finish. Give it a year or two to soften. Drink in 2020.

91+
PTS

VINOUS MEDIA