



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

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 48 months in oak casks from Slavonia and partially barriques
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.	14,00%
Total acidity in tartaric acid	5,20
Dry extract	31,10
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 new leather, grilled meat, fresh berries and fresh spices with rich red plums, as well as raspberries and cherries. The palate has sinewy and quite juicy texture with fresh cassis and plum flavors filling out a gently grippy but ripe finish. Drink or hold.