



BRUNELLO DI MONTALCINO

D.O.C.G. 2013



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 casks from Slavonia
Bottel ageing - Refining	Minimum 4 months, in bottle
On the market	After 5 years from the grape-harvesting
Year's production	80.000 bottles
Colour	Intense ruby red with light garnet reflection
Bouquet	Parfum: characteristic, intense, red wild fruits, vanille, species
Flavour	Dry, warm, lightly tannic, full bodied and harmonic
Alcohol by vol.	14,00%
Total acidity in tartaric acid	5,30
Dry extract	31,70
Sugar residual	Less 1,00
Bottle	Bordolese europea x lt. 0,750 (lt. 0,375 and Magnum lt. 1,5)
EAN code for bottle	8016179100030
Carton contents	6 bottles
EAN code for carton x6	8016179110046

95 JAMES SUCKLING
PTS

A wealth of dried cherry and flower aromas follow through to a full body, fine tannins and a raspberry and cherry aftertaste. A fruity yet subtle red. A beauty. Fantastic for the vintage. Drinkable but so much better in 2020.



Bottle	bordolese x lt. 1,500 in a wooden box
Cod. EAN bott.	8016179580023
Carton contents	6 bottles
Cod. EAN cart.	8016179550033



Bottle	bordolese x lt. 0,375
Cod. EAN bott.	8016179150028
Carton contents	12 bottles
Cod. EAN cart.	8016179150035

