

# BRUNELLO DI MONTALCINO DOCG



**Type:** Red wine

**Area of production:** From the comune of Montalcino

**Height:** 400-500 m above sea level

**Training system:** Spurred cordon

**Terrain:** Cultivated on deep, textured, volcanic based soils with rocky particles, with a good percentage of silica and small amount of cobalt; vines are usually south-west facing on a slight slope

**Average age of vines:** 15 years

**Grape varieties:** Sangiovese (100%)

**Harvest:** Picked by hand with careful selection of grapes

**Alcohol:** 13,5% Vol.

**Fermentation:** Vinification in open, truncated conical tanks with punching down at a temperature of about 26°C, and maceration 20 days. Macro-oxygenation during fermentation with inoculation of lactic bacteria

**Aging:** 24 months maturation in 50 hl French oak barrels

**Finishing:** Usually requires 6 months minimum in bottle

**Colour:** Ruby red with intense nuances of garnet

**Perfume:** Considerable aromatic complexity produced by the fusion of sweet spices like cinnamon and coffee with aromas of jam and ripe fruit; mineral notes with a barely perceptible hint of leather complete the harmonic aroma

**Flavour:** The first impact is sweet and delicate, without aggressive tannins. Elegance is the characteristic that distinguishes this from the great wines; the intense and persistent aftertaste make this wine unique

**Accompaniments:** Ideal with mature sheep's cheese, Tuscan salamis, stewed and roasted red meat, game. Recommended as an accompaniment to pheasant pâté and wild boar in sweet and sour sauce

**Serving temperature:** 18-20 °C

**Type of glass:** Large wine glass

**Tao Chi quote:** The wise do not hoard;  
the more they give to others,  
the more they have.  
The way of Heaven sharpens but does no harm.  
The way of the wise accomplishes without striving



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