

MARTOCCIA

BRUNELLO DI MONTALCINO D.O.C.G.

Brunello di Montalcino is surely one of the most well-known and treasured wines in the world. It is a red wine of extraordinary elegance and concentration obtained from a long ageing process. It has a full and ethereal fragrance with hints of wild berries, black cherry and vanilla.

Production Area : Montalcino

Grapes : 100% Sangiovese

Soil: Medium mixture with remarkable skeleton presence.

Altitude : 300 m above sea level

Harvest period : from September 20th to October 15th

Vinification : The grapes were cut and pressed, then the fermentation process takes place. The grape peels and the must fermentation lasts about 20 days. Racked off the wine is stored in containers in tempered rooms, in order to help the malolactic fermentation.

Ageing : up to 36 months, a part in Slavonian oak barrels and a part in French oak barrique.

Bottle ageing : up to 6 months before selling the wine on the market.

Tasting Notes : Bright ruby red, tending to garnet with aging. Bouquets of cherry, plum and spices. Full bodied , lively acidity with flavors of red fruits. Fresh and long aftertaste. Long aging potential wine.

Food paring : Ideal match with grilled or stewed red meat, game, seasoned cheeses . Serve at 18°C.

