

BRUNELLO DI MONTALCINO DOCG 2017

The 2017 Brunello was produced exclusively with a selection of Sangiovese Grosso coming from our proprietary vineyards

2017 VINTAGE NOTES

A year characterized by the absence of rain. During the spring, the region experienced a late frost followed by a few downpours. The weather remained mild until the end of May which saw a significant rise in temperatures, above the seasonal average. The summer was very hot and dry. Harvest began on September 11th.

VINEYARDS

Varietal Composition: 100% Sangiovese Grosso

Source: 100% estate vineyards

Vine Age: 10-25 years

VINIFICATION

Aging: Vinification always takes place in concrete, stainless steel and big oak fermentation vats

prior to aging in traditional Slavonian oak casks.

Alcohol: 13.5%

TASTING NOTES

The 2017 Brunello is a wine of light and energy. On the nose crispy notes of sour cherries, blood oranges and small red berry fruits are accompanied by scents of Mediterranean balsamic herbs and a touch of flint. On the palate energy, sweet fruit and silky tannins form a caressing sensation of elegance and equilibrium, leading us towards a long-lingering finish with a distinct savory touch, fresh and clean.

SERVING SUGGESTIONS Serve at 60/64° F Uncork the wine 1 hour before serving



