



Brunelli Brunello di Montalcino

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.



LOCATION

Toscana, Italia.
(Montalcino)
7 hectares. 300-340 meters.



SOIL

Medium mixture with remarkable fossil presence.



ESTATE

Martoccia di Brunelli.



VINE

Spurred Cordon.
4,800 - 5,200 vines per hectare.
less than 1 bottle per plant average yield.



WINEMAKER

Luca Brunelli.



VINIFICATION

Fermentation and malolactic in temperature controlled stainless steel for 20 days.



VARIETALS

100% Sangiovese Grosso.



BARREL

Slovenian and French Oak.



RESIDUAL SUGAR

1.7 grams per liter.



MATURATION

36 months in the barrel.
6 months minimum in the bottle.



ACIDITY

6.1 grams per liter.



VINTAGE PRODUCTION

1,000 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Grilled meat, aged cheese and pasta with mushroom ragù.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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