

## BRUNELLO DI MONTALCINO RISERVA 2018 D.O.C.G.

*Carpineto is one of the highest estates in the entire appellation at an altitude of about 500 meters (1,650 ft) above sea level. The sedimentary soil has a galestro frame with clay accumulations dating to the Eocene era (15 million years ago). The unique microclimate, in a panoramic setting, gives wines fine elegance, minerality and great longevity.*

**Grapes:** Sangiovese Grosso.

**Harvest 2018:** A particularly rainy year in spring and early summer, leading to a slowdown in ripening. However, excellent maturity of the noble components was achieved in order to obtain wines of great personality.

The wines have intense colours, a good polyphenolic structure, and ripe tannins which characterize a pleasant and balanced softness. From an aromatic point of view, the bouquet is outlined with prevalent notes of red fruit, and at times, spicy notes that further distinguish the vintage.

**Vinification:** carried out by indigenous yeasts in steel tanks at a controlled temperature (25-30 ° C); to preserve the typical bouquet of Sangiovese, frequent pump-overs and a long maceration on the skins were performed.

**Aging:** at least 42 months in oak casks of different capacities.

**Bottling:** unfiltered and unfined; vegan friendly.

**Bottle aging:** in our cellars at a naturally controlled temperature and humidity.

**Color:** intense ruby red, with intense anthocyanin concentration and garnet reflections.

**Bouquet:** intense and persistent with wild berries, hints of vanilla and spicy notes; very complex.

**Flavor:** very complex and intense, well-structured with a long evolution ahead.

**Alcohol:** 14.5%.

**Serving temperature:** 18-20°C, 64-68°F, in a decanter.

**Gastronomy:** great wine with roasts, grilled meats, wild game, and elaborate dishes, as well as rare T-bone steaks. Excellent also as a "meditation" wine.

