

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

*The Brunello di Montalcino is one of Italy's most important and prestigious wines. The grapes are grown within the hillsides of the township of Montalcino (Siena).*

**Grapes:** 100% Sangiovese Grosso.

**Vinification:** medium-length steeping on the skins, with temperature-controlled fermentation.

**Finishing:** three years in Slovenian oak barrels, followed by a bottle aging period of at least six months in temperature controlled cellars.

**Color:** intense ruby red, with pale pomegranate highlights.

**Bouquet:** decisive, fine, broad and lingering with hints of vanilla, cherry, raspberry, and licorice.

**Flavor:** dry, warm, smooth, well textured and lingering on the palate.

**Alcohol:** 14.50% by volume.

**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. It can also be served alone, as a "reflection" wine.

