

TERRE DEL PALIO

BRUNELLO DI MONTALCINO

Denominazione di Origine Controllata e Garantita



GRAPES:

Sangiovese

WINEMAKING TECHNIQUES:

Fermentation in 100 hl stainless steel tanks. Maceration for 20 days at controlled temperature of 30°C. Aged for 24 months in barrels of Slavonian oak and 300 lt. French barriques. Ageing in the bottle at least for 12 months.

TASTING CHARACTERISTICS

Intense ruby red color.

Rich and complex to the nose, with aromas of small red fruits with spicy toasted tones.

Powerful and elegant, with a long aromatic finish.

COMBINATION:

Excellent with game, grilled and roast meat and cheese.

