



BRUNELLO DI MONTALCINO RISERVA

Region	Soil	Elevation	Alcohol
Montalcino	Galestro, Sand, Clay	170-540 Meters	13.48%

Vineyard Le Due Porte, located north-west of Montalcino. Vigna Vecchia, located South East of Montalcino. And Vigna del Capa, situated South West of Montalcino.

Grape Varieties 100% Sangiovese

Vinification Harvested by hand, optical sorting on vibrating selection table. Natural fermentation in 50 HL wooden barrels in our gravity-fed cellar. 38 months aging in traditional large Slavonian “botti”.

Aging in Wood: 36 months in large Slavonian oak barrels.

Bottle aging: The D.O.C.G regulations governing the production of Brunello Riserva a minimum of 6 months bottle aging before release

Age of Vines 10-45 years

Tasting Notes The color of the Riserva is deep ruby with orange hues. The nose immediately offers an ample, ripe bouquet of sottobosco and herbaceous notes joined by a whiff of sun dried tomatoes. After some aeration more subtle notes escape the glass cherry and violets a hint of button mushroom. Even after long airing the bouquet stays persistently generous, nothing less could be expected from a Brunello Riserva.

The structure is firm with pleasantly grained tannins. This is expertly balanced by a juicy fruitiness and delightful acidity illustrating that a powerful wine need not renounce elegance. The initial sensory impressions are repeated on the palate and stay for many minutes in a never ending finish.

Reviews **2018 Vintage**
Robert Parker: 93 points