



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	<p>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".</p> <p>Aging in Wood: 36 months in large Slavonian oak barrels.</p> <p>Bottle aging: The D.O.C.G regulations governing the production of Brunello Riserva a minimum of 6 months bottle aging before release</p>		
Age of Vines	10-45 years		
Tasting Notes	<p>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.</p> <p>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.</p>		
Reviews	<p>2019 Vintage</p> <p>Wine Spectator: 97 Points</p> <p>Vinous: 94+ points</p> <p>2018 Vintage</p> <p>Vinous: 94 points</p> <p>Robert Parker: 93 points</p>		