

MARTOCCIA

BRUNELLO DI MONTALCINO *RISERVA* D.O.C.G.

Brunello di Montalcino is surely one of the most well-known and treasured wines in the world. It is a red wine of extraordinary elegance and concentration obtained from a long ageing process. It has a full and ethereal fragrance with hints of wild berries, black cherry and vanilla.

Production Area : Montalcino

Variety of the grapes :100% Sangiovese – limited quantity – produced only in the best vintages

Soil : Medium mixture with remarkable skeleton presence.

Altitude: 300 m above sea level

Harvest period : first half of October

Vinification : The grapes were cut and pressed, then the fermentation process takes place. The grape peels and the must fermentation lasts about 20 days. Racked off the wine is stored in containers in tempered rooms, in order to help the malolactic fermentation.

Ageing : up to 42 months, a part in Slavonian oak barrels and a part in French oak barrique.

Bottle ageing : up to 8 months before selling the wine on the market.

Tasting notes : Deep ruby red, tending to garnet . Complex and intense aroma of cherry, raspberry, licorice and balsam notes. Full bodied , with balanced tannins and nice acidity with a long aftertaste of ripe fruit and spices.

Food pairing : Ideal with long seasoned cheeses, red meat both grilled and stewed, game, wild boar, spicy dish of beef and pork. Enjoy it alone as meditation wine. Serve at 18°/20°C.

