



VINO DEI POETI BRUNELLO DOCG BOTTEGA 14,5% cl. 75 V23090075



Brunello di Montalcino is one of the most prestigious Italian wines, well-known all over the world. It is regarded as one of the red wines that most guarantees full longevity in the years.

- Type:** Brunello di Montalcino Docg
- Production area:** Montalcino (Tuscany), Italy
- Vine:** Sangiovese Grosso
- Average production:** 4000-4500 plants per hectare
- Growing system:** Spurred cordon
- Harvest period:** middle of October
- Yield per Hectare:** 50-60 q/Ha

Characteristics and production process:

The grapes are manually harvested and pressed with elimination of stalks. Fermentation takes place in wooden vats at a controlled temperature with maceration that lasts 15 days and daily pump-overs. The wine is then naturally cold stabilized and aged for a minimum period of 2 years in oak casks and 4 months in bottle. Brunello must be put on the market, accordingly to the current regulations, after the fifth year after the harvest. It is a fine wine and is very rich in resveratrol, which is a very strong antioxidant.

Organoleptic characteristics:

- Colour and appearance:** Limpid. Intense ruby red with garnet tinges
- Nose:** Clear and characteristic with hints of berries, vanilla and spices.
- Taste:** Dry, warm, robust, tasty and soft with a pleasant and persistent aftertaste

Chemical characteristics:

- Alcohol, % vol:** 14,5%
- Sugar, g/l:** 2
- Total acidity, g/l:** 5,00-6,00

Recommended glass:

Serving temperature: 18°

Serving suggestions: Brunello di Montalcino is a meditation wine. It is perfect with game, red meat, entrecôte, white truffle and ripe cheese.

Used within: 5-10 years

Awards:

- 3 sterne** - Prowein Premium Select Wine Challenge - Germany (2012)
- Bronze Medal** - Decanter World Wine Awards - UK (2012)
- 3 sterne** - Selection - Germany (2011)
- 3 sterne** - Prowein Premium Select Wine Challenge - Germany (2011)
- Bronze Medal** - International Wine & Spirit Competition - HK (2010)
- Silver Medal** - International Wine & Spirit Competition-Best Match food and wine category - HK (2010)
- Silver Award "Best in Class"** - International Wine & Spirit Competition - UK (2009)
- Silver Medal** - Mundusvini ISW Award - Germany (2009)

CERTIFICATO



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