



**PRODUCTION AREA:**

Montalcino – Siena – S. Angelo in Colle. Hilly lands of Eocene Origin enjoying a favourable southern exposition and granting the vineyards the blessing of the sun rays the whole day long. Average height 300 mt above sea level.

**WEATHER CONDITIONS:**

The rainy cold winter delayed the budburst of about 10 days. Typical hot summer. The maturation has been slow but very balanced thanks to a fresh autumn with a few rainfalls.

**GRAPES:**

Sangiovese, locally called “Brunello” (the same variety of the Brunello di Montalcino).

**VINIFICATION:**

About 10-12 days of fermentation on the skins, at controlled temperature below 28°C in 150 hl wide and short stainless steel tanks, designed and built to the purpose of obtaining a delicate tannin and colour extraction.

**AGEING:**

12 months in Slavonian oak casks of 50 and 75 hl and in smaller extent in French oak barriques. Refinement in bottle.

**MAIN FEATURES**

**COLOUR:**

Ruby red with youthful violet hues.

**ALCOHOL**

**CONTENT:**

13 % vol

**BOUQUET:**

Intense and concentrated reminiscent of ripe fruit, pleasant freshness woven with the spices of the oak.

**TOTAL**

**ACIDITY LEVEL:**

5,5 g/l

**FLAVOUR:**

Full and complex with a gentle tannic structure balanced by the still youthful fruit .Long and lightly spicy aftertaste.

**SERVING**

**TEMPERATURE:**

18° C