



## BRUNELLO DI MONTALCINO *HISTORIC VINTAGES*

The bottles contained in this case come from the historical cellars of the Col d'Orcia estate in Montalcino, where they have been preserved for many years at a temperature between 15 and 18 degrees, away from the sunlight. Carefully selected from those with still an excellent, the bottles have been accurately examined against the light to check the amount of sediment and the intensity of the colour. The original labelling has been scrupulously maintained.

FRANCESCO MARONE CINZANO

### BRUNELLO DI MONTALCINO VINTAGE 1985 D.O.C.G AN EXCELLENT VINTAGE - 5 STAR RATING

**Weather conditions:** An early spring followed by a very hot summer and a windy autumn. Early harvest.

**Colour:** Deep intense red, with fine hues of maturity.

**Bouquet:** Neat, highly elegant and very inviting. The fruit evolved in perfect balance with the moss and the "goudron" of the tertiary compounds.

**Taste:** The tannin has softened all its roughness and spreads itself on a strong body, soft and involving. The palate gives the sensation of fullness and warmth, that lead to an aftertaste of great harmony and elegance.

**Alcohol content:** 13.7% - **Total acidity:** 5,9 - **Dry extract :** 27.3 g/l - **Polyphenols:** 74.5

For further ageing it is advised to keep the bottles in a horizontal position at a constant temperature below 18 degrees C, away from the light. Because of the presence of natural deposits due to a long ageing, it is advisable to place the bottles in a vertical position a few days before consuming.

At the moment of serving the wine can be decanted paying particular attention to the sediment. An excessive oxygenation before serving is not advisable.