



BRUNELLO DI MONTALCINO ***HISTORIC VINTAGES***

The bottles of historical vintages of Brunello di Montalcino come from the library cellar 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 level, the bottles that are released 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 RISERVA 1977 D.O.C.

A VERY GOOD YEAR - 4 STAR RATING

Weather conditions: A normal spring, hot summer with some rain, temperate autumn. Good maturation of the grapes. Regular harvest period.

Colour: Dark red, with surprising intensity, with brick red hints.

Bouquet: Involving, in which the elegance of the maturity combines perfectly with the freshness of a still present fruit.

Taste: It confirms the olfactory sensations: we are at the peak of the evolution, with completely resolved tannins that are well enveloped in a strong body. The sensations extend on the palate until arriving to a persistent and elegant aftertaste.

Alcohol content: 13.6% - **Total acidity:** 5.9 g/l - **Dry extract:** 26.8 g/l - **Polyphenols:** 72.1

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.