



BRUNELLO DI MONTALCINO - DOCG 2011

JAMES SUCKLING

93 PTS

WINE ENTHUSIAST

93 PTS

Varietal: 100% Sangiovese

Altitude of Vineyard: 320m above sea level

Vineyards: The Brunello di Montalcino Armilla is coming from a vineyard planted in 1982. First Vintage: 1997

Surface: 2 hectares and half.

Soil: Mainly clay – calcareous with marl and tuff. The vines approximately thirty years of age.

Density per Hectare: 5,000 plants

Alcohol Content: 14.00% Vol.

Vinification:

Fermentation and maceration in steel tanks for about three weeks.

Aging:

Twenty-four – thirty months in oak barrels for 25 HL, and continues to be refined in the bottle until release.

Bottle Aging:

After ageing, the wine moves to the bottle 18-24 months of refining. The wine is released on the market five years after the harvest.

Tasting and Pairing:

Intense color, complex aroma of red fruits (plum and black currant), hints of tobacco and leather. Elegant with ripe tannins but very obvious characteristic of the soil from which it derives.

James Suckling: A ripe and beautiful wine with plum, chocolate, cedar and raspberry aromas and flavors. Full body, velvety tannins and a long and flavorful finish. Really delicious now. Why wait?

Suggested serving temperature: 18°C (64 - 65°F)



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