



## Brunello di Montalcino - DOCG 2011

**Appellation:** Brunello di Montalcino DOCG

**Varietal:** 100% Sangiovese

**Altitude of Vineyard:** 300m above sea level

**Terroir:** Eocene soil with Ferruginose, rich in skeleton

**Exposure/Plant Density:** South-Southwest, 5000 plants per Ha

**Yield per Hectare:** 6 ton max per Ha

**Harvest Period/Method:** 1st week in October/by hand

**Alcohol Content:** 14.5% Vol.

**Vinification:** This wine originates from the best Sangiovese grapes produced on 2.5 Ha on the estate. After the harvest the grapes go through fermentation in temperature-controlled (28° C) steel vats for 20-28 days and undergo pumping over and délestage to maximize the extraction of all the structural components of the wine from the skins giving it longevity and structure.

**Aging:** Aged for 36 months minimum in oak barrels 30-40 hl and 6hl tonneaux oak barrels from which the wine acquires its fragrances and that elegance which is expressed in the glass.

**Bottle Aging:** After aging in wood, the wine is bottled and refined for a minimum six months then released on the market not earlier than five years after the harvest.

**Bottling Date:** October 2015

**Tasting Notes:** Intense ruby red to garnet in color. Big fruit-driven wine typical of Pian delle Vigne zone. Sweet pliant and generous. On the palate, juicy dark cherry, licorice, tobacco sage and menthol all burst from the glass. The 2011 is clearly built for drinking over the near term. Anticipated maturity: 2016-2021.

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



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