



SESTANO

BRUNELLO DI MONTALCINO - DOCG 2010

Varietal: 100% Sangiovese

Altitude of Vineyard: 400m above sea level

Exposure: Southwest

Plantings: 4,500 plants per Ha

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

Alcohol Content: 14% Vol.

Vinification: This wine originates from the best Sangiovese grapes produced on 4.5 Ha on the estate. After the harvest the grapes go through fermentation in temperature-controlled (28° C) steel vats for 12-14 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 small oak barrels from which the wine acquires its fragrances and that elegance which is expressed in the glass.

Bottle Aging: After ageing in wood, the wine is bottled and refined for a minimum 12 months then released on the market not earlier than five years after the harvest.

Tasting and Pairing: Garnet red, intense and bright, with delicate hints of orange in color. The distinctive and imposing bouquet with hints of wild fruit, spices and vanilla is matched by a dry, warm, well-balanced and persistent taste. This wine can be aged for twenty–thirty years and is an ideal accompaniment for rich dishes such as roast or braised beef and game, and mature cheese.

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



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