

BRUNELLO DI MONTALCINO MONTOSOLI DOCG



VINEYARD & PRODUCTION INFO

Soil composition: galestro terrain, mixture of quartz, schist and sandstone

Training method: spurred cordon and Guyot

Elevation: 919-984 ft a.s.l.

Vines/ha: 4,000 vines/ha

Exposure: East/South-East

Vines age: 40 years

Harvest time: beginning of October

First vintage: 1971



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation

Container: stainless steel vats

Length: 21 days

Temperature: 82-86 °F

Maceration

Technique: on the skins with frequent pumping over

Length: 25 days

Aging

Container: 40hl barrels

Wood: French oak

Length: 36 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 0.8 g/l

Acidity: 5.7 g/l

Dry extract: 31 g/l



FOOD PAIRINGS

Ideal with red-roast meats, noble game, and aged cheeses. Also perfect as a meditation wine.



TASTING NOTE

Ruby red color that tends toward garnet red with age.

A very complex and intense nose with fleshy fruit aromas, followed by elegant faded violet and rose notes.

The taste is powerful and juicy, with a pleasant vertical freshness and well-integrated tannins.

Long, fruity finish with lots of berries.

PRODUCER PROFILE

Estate owned by: Baricci Family

Winemaker: Federico Buffi

Total land under vine: 5 ha

Winery production: 32,000 bts

Region: Tuscany (Italy)

