

NELLO

BRUNELLO DI MONTALCINO MONTOSOLI RISERVA DOCG



VINEYARD & PRODUCTION INFO

Soil composition: marnes, schistos, quartz, galestro, marine fossils

Training method: spurred cordon

Elevation: 984 ft a.s.l.

Vines/ha: 4,000 vines/ha

Exposure: South-East

Vines age: 25 years

Harvest time: late September

First vintage: 2010



WINEMAKING & AGING

Varietal composition: 100% Sangiovese

Fermentation

Container: stainless steel vats

Maceration

Aging

Container: tonneaux

Length: 40 months

In bottle: 2 years



TECHNICAL DATA

Alcohol: 15%

Residual sugar: 0.5 g/l

Acidity: 5.7 g/l

Dry extract: 32.5 g/l



FOOD PAIRINGS

Pairs well with red meats, braised meats, game, and aged cheeses.



TASTING NOTE

Lively ruby color with garnet reflections.

It opens with hints of black cherry, blackberry, chocolate, and Mediterranean scrub.

On the palate, it is enveloping and velvety, with great acidity and perfectly integrated, tasty tannins.

A very long, persistent finish.

PRODUCER PROFILE

Estate owned by: Baricci Family

Winemaker: Federico Buffi

Total land under vine: 5 ha

Winery production: 32,000 bts

Region: Tuscany (Italy)

