

Brunello di Montalcino

D.O.C.G

Grape variety
Sangiovese

Production zone

Montalcino, district of Castelnuovo dell'Abate.

Territorial characteristics

About 3.5 hectares with south-eastern exposure at an altitude of 300-350 metres above sea level. Planting density of the vines about 3000/ha. Reared in a cordon spur. The soil is mainly composed of Galestro and Arenaria.

Harvest

Carried out by hand, from the end of September onwards.

Vinification and maturation

Temperature-controlled vinification in stainless steel and fermentation with indigenous yeasts; 4 weeks' maceration. Maturation for 3 years in large (20 and 35 hl) Slavonian oak casks (<https://www.mittelberger.bz.it/it> & https://www.klaus-pauscha.at/index_it.php)

Finally, the wine clears naturally by settling in stainless steel and is then left to rest for a minimum of six months in bottle before release onto the market.

Organoleptic Characteristics

Color: A more or less deep garnet depending on the vintage, tending towards brick red after long aging.

Bouquet: Intensely vinous, with fruity fragrances of ripe cherries and plums, along with floral and spicy notes. Ethereal sensations and oaky tones from its aging in wood.

Flavor: Dry, with well-balanced acidity and tannins that are evident but absolutely compatible with its considerable body; warming, rounded and harmonious.

Production

18,000 – 20,000 bottles per year.

It finds its perfect match in refined, richly flavored red meats such as game (and wild boar in particular), stews, or mature cheeses. It also goes well with grilled vegetables, mushrooms, and spicy dishes.

Serving temperature: 16-18° C



Tenuta Buon Tempo
MONTALCINO