

# Brunello di Montalcino

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## 2012 DOCG

Grapes: 100% Sangiovese Toscana

Production: 6.115 bottles

### Vinification and ageing

**Vintage** at foenolic maturity.

**Harvest** manual harvest in cases.

**Vinification** soft stemmer-crushing, fermentation at controlled temperature (28°C) in stainless steel vats for 15 days at least.

**Malolactic fermentation** at the end of the alcoholic fermentation, part in stainless steel vats and part in barriques.

**Oak-ageing** at least 30 months in 225 L-mid toasted-French-oak barriques and Slovenian wood barrels of 65hl.

**Type of stabilization of the product** natural decantation.

**Bottle ageing** minimum 8 months.

### Organoleptic characteristics

**Colour** ruby red.

**Aroma** incense and plums, note of licorice.

**Flavours** firm and silky tannins. Clean finish.

**Wine and food pairing** grilled steaks, braised meat, game; excellent with wild boar.

### Chemical analysis

Alcoholic strenght ml/100ml.....13,5

Total acidity g/l.....5,5



### Recognitions

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**92 Points**

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