

BRUNELLO DI MONTALCINO DOCG RISERVA 2010



Grape varieties sangiovese
Percent alcohol 15 %vol

Production area

Soil type clayey-sandy, medium presence of structure, good permeability

Exposure south-west, dip 10-15%

Altitude 350 meters slm

Planting density 4.100 plants/ha

Training system double cordon-trained and spur-pruned

Vinification technique alcoholic fermentation with a long maceration of vinasse. Controlled temperature at 25 °C. Malolactic fermentation ended immediately after drawing off

Wood ageing oak barrels of Slavony 30 hl for 36 months

Bottle ageing 12 months

Tasting notes

Colour intense-red, with strong carnet hues

Aromas intense and persistent with a round wood fragrance. Beautiful chocolate and light roasted

coffe aromas. Strong bouquet of berry, cherry and other sweet red fruits.

Flavour Tasteful and full-bodies, well-structured, but excellently balanced. Silky and refined, with an excellent aftertaste.

To serve Keep bottle lying down, in a cool place at a temperature of about 15°C.

Open 2 hours before and serve at about 20°C.

Food pairing important wine especially suitable for red meats, game and seasoned cheeses with an intense flavour

INNOCENTI di Gianni e Massimo Innocenti

Loc. Citille di Sotto,45 Torrenieri-Montalcino-SI Tel. e Fax 0577834227 - e-mail : info@innocentivini.com

www.innocentivini.com