

BRUNELLO DI MONTALCINO DOCG COLOMBAIOLO



GRAPES: Sangiovese

VINE AGE: Planted in 2000

ALTITUDE: 980 f.a.s.l.

EXPOSURE: East - South - East

SOIL: Loam texture. Considerable presence of calcium.



WINEMAKING

Fermentation with indigenous yeasts in wooden vats with maceration of 20-25 days.



REFINEMENT

36 months in small wooden barrels 16-25 hl



TASTING NOTES

The bouquet shows a classic Sangiovese disposition, giving equal weight to bright fruit and wild cherry, while also emphasizing earthy tones of leather, herb garden and dried mint. There is a distinct red fruit tone here that reminds me of candied cherry or dried raspberry.