

## BRUNELLO DI MONTALCINO DOCG FRANCI RISERVA



**GRAPES:** Sangiovese

**VINE AGE:** Planted in 1979

**ALTITUDE:** 800 f.a.s.l.

**EXPOSURE:** East - South - East

**SOIL:** Loam texture with large areas of marly nature.



## WINEMAKING

Fermentation with indigenous yeasts in wooden vat with maceration of 25-30 days.



## REFINEMENT

36 months in small wooden barrels 15-20 hl



## TASTING NOTES

Riserva Franci is deeply rooted in the earth, with notes of underbrush and crushed ashen stone giving way to black currants and savory herbs. It's far more lifted and delicate in feel than anticipated, presenting a lovely inner sweetness and a pure display of tart woodland berries and hints of sour citrus, all motivated by bright acidity. The grippy tannins come forward through the finale, combining with a residual coating of primary concentration to create a black hole of structural tension.