

BRUNELLO DI MONTALCINO DOCG GIUSEPPE



GRAPES: Sangiovese

VINE AGE: Planted in 1999

ALTITUDE: 780 f.a.s.l.

EXPOSURE: South West

SOIL: Clay soil with great presence of magnesium, iron and manganese.



WINEMAKING

Fermentation with indigenous yeasts in wooden vats with maceration of 15-20 days.



REFINEMENT

36 months in medium-sized wooden barrels 30-40 hl



TASTING NOTES

This is an elegant yet complex red with red and sour cherries, dark chocolate and tobacco. It's medium-to full-bodied with fine-grained tannins. Delicate lavender and clove character. Tar and seaweed undertones.