

BRUNELLO DI MONTALCINO LA PIEVE DOCG



GRAPES: Sangiovese Grosso

VINE AGE: 20 years

ALTITUDE: Between 890 and 1050 f.a.s.l.

EXPOSURE: South /East

SOIL: sandy, silty with prevalent rocky soil



WINEMAKING

Soft pressing of grapes, temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions.



REFINEMENT

Minimum 24 months in Slavonian oak barrels of various capacities: 50 and 100 HL. Further 8 months in bottle before release



TASTING NOTES

Intense ruby red tending to garnet
 Crushed stone, wilted violets, black currants, balsam herbs and worn leather
 Rich and suave, and then suddenly slender and poised, yet always potent, with masses of red and black berries that penetrate deeply. full of balanced pleasures, as salty minerals, licorice and tart blackberries linger incredibly long under an air of violet florals
 Red meats, game or aged cheeses.