

TECHNICAL SCHEDULE BRUNELLO DI MONTALCINO 2016

Bottles n° : 13.400

Characters: Epic year, balanced summer and autumn gave the grapes perfect ripeness. The right rains and temperatures never too much make this year one of the most important ever.

Grapes: 100% sangiovese grosso.

Vintage: During the last week of September, grapes have been hand harvested, selected and quickly carried in baskets (20 kilos) to the close winery.
By the gravity, grapes, which have been previously destalked and softly crushed, get into thermo-controlled steel tanks. Then fermentation is made by natural yeast always under 29C° and maceration was made for 22 days.

Agiong: After several pouring off into steel tanks, in spring wine was put into 20 HL Slavonian oak barrels for 36 months. It was then reassembled in a big steel tank and finally bottled in March 2020.

Colour: Deep strong ruby red with bright garnet hues. Brilliant.

Bouquet: Intense scent with easy memories of blueberry, small fruits, black currant and cherry.
It is easy to appreciate also notes of violet, mineral hints of flint and spicy scents.

Flavour: Great body and elegance. Neat with good complexity. In the mouth it shows all the character of a great wine, with good persistence, elegant and refined tannins.

Food matches: Brunello di Montalcino 2016 is perfect with every roasted meat and game, braised beef, aged cheeses and all the tasty dishes.

Care Dark not too dry rooms, laid bottles, uniform temperature 13°/16°C.

Service: 18°/19°C. Open 2/3 hours before serving.

Data :	Alcohol :	%vol	14,51
	Total acidity:	g/l	5,22
	Dry extracts:	g/l	30,90
	Reducing sugars:	g/l	< 1
	Volatile acidity:	g/l	0,57
	Total SO2:	mg/l	59,00