

TECHNICAL SCHEDULE BRUNELLO DI MONTALCINO 2006 RISERVA

- Bottles n° :** 3.200
- Characteres :** 2006 was one of the best of the last years. It was characterized by hot periods and regular rains in the right times, bringing grapes to a progressive and balanced ripening, giving elegance, body and structure to the wines.
- Grapes :** 100% Sangiovese Grosso
- Vintage :** During the second week of October, grapes were hand gathered .
Afterwards they were selected and carried to the vinery by 20 kilos capacity Baskets.
- Wine-Making :** Traditional methods of wine-making were adopted. Permanence of grapes on the dregs lasted 15 days at the temperature of 29° C max just to obtain the best coloring density, full body and structure .
- Ageing :** After several pouring off into steel tanks, in spring wine was put into oak-barrels Containing 20/30 HL there it remained for 46 month, then poured into a big steel tank and afterwards it was put into bottles in June 2011.
- Color :** Deep ruby red with pleasant garnet hues. Brilliant.
- Bouquet :** Very deep with a continuously evolution in its bouquet. The typical fragrant hints of wild cherry, the delicate sensations of violet surround a group of scents which make this wine enchanting and complex. Among the most important ones we remember the mineral hints of flint, Indian ink, not too sweet spicing, leather, tobacco and Amaretto.
- Flavor :** Great structure, fresh, alive and balanced, with thick and crunchy tannins which show its natural propensity to a long refining in the bottle. Elegant and very persistent.
- Food Maches:** Brunello di Montalcino 2006 Reserve is recommended with red meat, roasts, every kind of game, stew, mature cheeses and all those dishes which have great sapidity.
- Care :** Dark rooms, lay down bottles on their sides, uniform temperature 13°-10° C and in room with proper humidity.
- Service :** 18°-19° C open 2-3 hours before serving .

Data :	Alcohol :	ml 100	14,33	Reducing sugars:	g/l	1,3
	Total acidity :	g/l	6,03	Volatile acidity:	g/l	0,61
	Dry extracts :	g/l	29,8	Total SO2:	mg/l	77