

CONTEMASSI

Brunello di Montalcino DOCG

Production area: TUSCANY

Alcohol content: 14% Vol.

Grapes: 100% SANGIOVESE GROSSO

VINIFICATION AND REFINING

Brunello di Montalcino is the ultimate enological expression of an area with a longstanding wine tradition, it is produced with a special Sangiovese clone known as Brunello. The wine goes through an extended maceration period where color and flavor are extracted from the skins. Following fermentation the wine is then aged in Slavonian oak casks for a minimum period of 2 years that impart little oak flavor and generally produce a more round and austere wine. Brunello can be released to consumers from the 5th year after the harvest and after at least 4 months of refinement in bottle.

TASTING NOTES

Colour: Dark and rich ruby red colour tending to garnet with ageing.

Bouquet: Intense and characteristic bouquet, warm, spicy and harmonious with balsamic overtones.

Flavour: Full-bodied, luscious and well structured with long finish.

FOOD PAIRINGS

Ideal with roasts, grilled red meat and cheesy Lasagne.

Service Temperature: 18/20°C.

CURIOSITY

Montalcino has one of the warmest and driest climates in Tuscany with the grapes in the area ripening up to a week earlier than in nearby Vino Nobile di Montepulciano and Chianti Classico. It is the most arid Tuscan DOCG, receiving an average annual rainfall of around 700 mm, in contrast to the Chianti region which receives an average of 900 mm. The town of Montalcino is a small medieval village located about 564 metres (1,850 ft) above sea level in the province of Siena. The wine district is centered to the northeast of the village in densely wooded and hilly terrain. Monte Amiata, the highest peak in Southern Tuscany, provides a sheltering influence from the southeast and tempers the region's climate and rainfall.

