

Brunello di Montalcino DOCG

Grape Variety: Sangiovese

Alcohol Content: 13.5%

Region: Tuscany

Producer: Castelli Martinozzi

Vinification

Natural fermentation at a controlled temperature (max 24/26°C). Maceration in stainless steel bowls for about 20 days with daily mixing. Then seasoning for a minimum of 36 months in french or slavian oak barrels.

Tasting Characteristics

Ruby red in color, closer to pomegranate, after some years it acquires a tint of amber. It has a complex, intensive and elegant bouquet with scent of undergrowth and predominance of violet and musk. The taste is strong, hot, dry but not much, pleasantly tanninic, lively, harmonious and lingering.

