



Brunello di Montalcino



Il Brunello di Montalcino is the most important wine produced by the winery. It is made using 100% Sangiovese grapes which are cultivated with great care and attention.

After a long fermentation on the skins the wine is matured for three years in Slavonic oak barrels of about 30hl and it is kept for at least a further 6 months in bottles before being sold. The wine is clear, of a ruby to granate colour, it has an intense but characteristic nose of red fruits and a hint of vanilla. The tannin levels are good and the wine has a fine structure. If it is kept correctly the wine should age well.

Grape variety: 100% sangiovese hand picked

Harvest: first week of October

Climate: dry, breezy

Vines per hectare: 4000/5000

Yield: 70 quintals grape / hectare

Growing system: branched cordon

Vinification: spontaneous fermentation with naturally occurring yeasts, maceration at a temperature of 30/33° for about 20 days, frequent repressing.

Ageing: 36 months in oak barrels of 30 Hl + 6 months in the bottle.

Colour: limpid, ruby tending towards garnet red.

Perfume: intense, persistent, ample, ethereal with the scent of the forest floor, aromatic wood, small red fruits, a touch of vanilla and jam.

Taste: dry, warm, tannic, elegant and harmonious with long, aromatic aftertaste

How to serve: in large crystal glasses at a temperature of about 18°, it is advisable to decant the wine into a caraffe for improved oxygenation.

Serve with: roast red meat, game, mature cheese.

Storage: keep the bottle lying down in a cellar at a constant temperature of 15°, in the dark, free of noise and odours.

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Rosso di Montalcino



The Rosso di Montalcino is produced using the same Sangiovese grapes as the Brunello with the same procedures.

It is matured for a year in Slavonic oak barrels of about 30hl. The wine is ruby red in colour. It has an intense nose with notes of red fruits. The wine is full-bodied with a good structure. The wine may be aged further for a couple of years.

Grape variety: 100% sangiovese hand picked

Harvest: first week of October

Climate: dry, breezy

Vines per hectare: 4000/5000

Yield: 80 quintals grape / hectare

Growing system: branched cordon

Vinification: spontaneous fermentation with naturally occurring yeasts, maceration at a temperature of 30/33° for about 20 days, frequent repressing.

Ageing: 12 months in oak barrels of 30 HI + 6 months in the bottle.

Colour: limpid, lively ruby red.

Perfume: intense, persistent, a hint of small red fruits and cherry.

Taste: dry, warm, slightly tannic with a good aromatic aftertaste.

How to serve: in large crystal glasses at a temperature of about 18°.

Serve with: roast red meat, game, mature cheese.

Storage: keep the bottle lying down in a cellar at a constant temperature of 15°, in the dark, free of noise and odours.

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