



## *Brunello di Montalcino DOCG*

**Grape Variety:** SANGIOVESE 100%

**Altitude:** 400 mt above sea level

**Vine training system:** Spurred cordon

**Terrain:** Marl - Galestro

**Vinification:** In steel tanks with control of the fermentation temperature.

Maceration on the skins for 20/30 days

**Refinement:** Approx. 48 months in Slavonian and French oak barrels with an average capacity of around 30 hl.

