



**Grape varietal:** 100% Sangiovese Grosso

**Brunello di Montalcino** is made exclusively from Sangiovese grapes (locally named "Brunello") of Montalcino territory.

This wine is, for our firm, the top product, left to age for three years in new 50 hectoliter barrels, in medium toasted oak from Slavonia and left to fine for at least 10 months in the bottle.

Its vinification is made by means of a middle-long soaking on the marcs with frequent and very intense gradual repassings in the early stages of the fermentation and with accurate control of the highest temperature.

Brunello has got a limpid intense ruby color with garnet red nuances. Its aroma is ethereal and complex, fruity and oaky.

Its flavor is delicate and persuasive with a valuable structure and tannin content. Its serving temperature is 20 degrees centigrade.

Brunello is an excellent wine for beef, mutton, pork but also for cheese like Tuscan ewe-cheese, Parmesan cheese and spicy Gorgonzola.

It is also extremely good with dishes of meat of the international cuisine, with sauces made from mushrooms and truffles, excellent with furred game and game birds too. Brunello is also suitable for "meditation wine" above all if of the best vintages, well conserved and at the top of their qualitative evolution.



## Brunello di Montalcino Riserva D.O.C.G.

### Pian delle Querci

a limited production.

This wine is carefully chosen, as the best, out of new 50 hectoliter barrels in medium toasted oak from Slavonia and kept to age, as stated in Brunello production regulation, one year longer than vintage Brunello.

Our purpose is to put on the market just the years of Brunello Riserva we judge top quality ones.

Our concern philosophy is to take great care of all the stages of the production, from the vineyard to the wine-making, with a really competitive quality-price ratio, getting goods appreciated all over the wine world.

**Vinification** In small stainless steel vats. Fermentation is at controlled temperature. Marc pressing and pumping over. Long term maceration.

**Fining** in the bottle for at least 12 months.

Taste:

It has plush aromas of spice, earth and raisins. Its complex flavors include the classic cherry notes of Sangiovese, earth and sometimes leather, cedar or spice. Italy's DOCG regulations require that Brunello di Montalcino age for four years before release. Riserva Brunello must age for five years, the longest such requirement in Italy.



## Rosso di Montalcino

**Rosso di Montalcino D.O.C.** is put in new 50 hectoliter barrels in medium toasted oak from Slavonia for eight months.

Its vinification is made with middle-long soaking on the marcs with frequent repassings in the early stages of the fermentation.

The maximum temperature reaches 29 degrees centigrade and falls freely as long as racking. It is a vintage wine, limpid intense ruby with clove and liquorish aroma.

Its flavor is dry, savory and winy.

Its serving temperature is 19 degrees centigrade