

BRUNELLO DI MONTALCINO RISERVA VIGNA FONTEFONTANO



<i>Appellation:</i>	Denominazione di Origine Controllata e Garantita.
<i>Grape:</i>	Sangiovese from the Fontefontano Vineyard (0,5 Hectar)
<i>Density of plants:</i>	3500 plants/ha.
<i>Altitude:</i>	360 m above the sea level.
<i>Soil:</i>	sandy clay with fossils, marl and limestone.
<i>Vinification:</i>	removal of grape stalks and soft pressing, fermentation in stainless steel casks at the controlled temperature of 28-30° C, maceration on the skins for 20-25 days with extraction technique made with delestage and with pumping over during the first week of maceration. Then a delestage a week spaced out with pumping over decreasing along the process.
<i>Method of aging:</i>	it ages 36 months in French oak barrels of 5 Hl. Then other 18 months in the bottle for refining.
<i>Aging potential:</i>	10-25 years according to vintage.
<i>Colour:</i>	intense ruby red with brilliant burgundy reflects.
<i>Bouquet:</i>	reminiscent of wild black fruits, vanilla and spices.
<i>Taste:</i>	dry, warm, austere but velvety.
<i>Accompanies:</i>	the elegance of this wine, thanks also to its body and structure, makes it a wine for meditation. It matches all our best dishes of the Tuscan tradition: great with complex first courses (lasagne, pinci pasta with sauces made with game), second courses made with game, braised meat and ripe and spicy cheeses.