

BRUNELLO DI MONTALCINO DOCG

The Brunello di Montalcino Molino di Sant'Antimo represents the highest expression of our products. The careful selection of grapes, pure Sangiovese, their vinification with appropriate techniques, and their continuous control during the long ageing in oak barrels with a capacity of 60 Hl allow us to appreciate the exceptional qualities of this wine. Its colour is ruby red, the bouquet fruity and spicy, the flavor aromatic and velvety, particularly elegant, and persistent.

GRAPE VARIETY: 100% Sangiovese

VINEYARDS NAME: Castello, Casa, Romana, Pian di Rota

VINES AGE: 25 years old

ALTITUDE: 250 MT A.S.L.

VINEYARDS EXPOSURE: South - East, South-West

TRAINING SYSTEM: Spurred Cordon

HARVESTING PERIOD: First decade of September

VINIFICATION: Destemming and soft pressing, 7 days of alcoholic fermentation into stainless steel tank at a controlled temperature. Maceration on the skins for 10 to 15 days at the end of the alcoholic fermentation.

AGING: 36 months in oak barrels with the maximum capacity of 60 Hl. and 6 months in bottle.

FORMAT: 750 ML

PACKAGING: Wood case of 6 bottles 750 ML, Cases of 6 and 12 bottles 750 ML,

