

BRUNELLO DI MONTALCINO 2020 RISERVA DOCG



Type of grapes: Sangiovese Vineyards: Manage directly from Age: 20/45 years
Exposure: Northeast Height: 400 meters above sea level
Soil: clay, limestone and sand.
Produced from first quality of the grapes from vines aged 20/45 years
density vineyards: 4000/4500 plants / hectare
harvest: 2020 September 22
Vinification and technique: hand-picked soft destemer, berries selected by hand selection
fermentation: 21 days in cryomaceration and 43 days normal
fermentation maceration 10 replacements per day performed manually type of fermentation:
traditional without yeast activation temperature of 30 ° C
malolactic fermentation in steel in January transfer in French oak barrels for 48 months
bottled on 2025 June 05
bottles produced: 2400 of 0.75 Liters 25 bottles of 1.5 lt 17 bottles of 3 lt 17 bottles of 5 lt
actual alcoholic strength 14.80% Vol
dry extract 36.5 g / l
Total acidity as tartaric acid, 5.96 g / l

The Brunello di Montalcino Riserva La Fornace has an intense ruby red color due to the low yield and the long fermentation, the intense ruby red color tending to garnet with violet very dark, the scent is intense and complex with hints of plum, cherry and purple fruits undergrowth mature; intense but balanced are the hints of spice, black pepper, vanilla, cinnamon, chocolate and sweet tobacco. In the mouth it feels the soft tannins and gentle, velvety and warm, the flavors in the mouth mirror the nose and the complexity is balanced and very persistent
The combination:
Brunello di Montalcino Riserva La Fornace is a modern wine pairing was with game, red meats such as steaks or stews and spicy, it is also welcome with hard cheese or chocolate extrafondente