



## BRUNELLO DI MONTALCINO 2014 ORIGINI DOCG



Type of grapes: Sangiovese Vineyards: Manage directly from Age: 16/40 years

Exposure: Northeast Height: 400 meters above sea level

Soil: clay, limestone and sand.

Produced from first quality of the grapes from vines aged 16 years and 40 years  
density vineyards: 4000/4500 plants / hectare

harvest: 04 October 2014

Vinification and technique: hand-picked selection with 10% grapes with stems

fermentation: 12 days normal

fermentation maceration 4 punching down per day performed manually not temperature control no pump

type of malolactic fermentation in steel

In January the wine is transferred into barrels slavonian oak 10 hl old a where it is kept for 36 months.

bottled on 26/06/2018

bottles produced: 1200 0.75 lt 10 bottles 1.5 Liters 5 bottles 3 liters

actual alcoholic strength 14.36% Vol

dry extract 31.1 g / l

Total acidity as tartaric acid, 5.7 g / l

La Fornace Brunello di Montalcino Origini has an intense ruby red color due to the low yield of grapes per hectare the intense ruby red color with slight garnet, the nose is intense and complex with a hint of plum, cherry and purple berries ripe, intense but balanced are the hints of spice, black pepper and vanilla and cinnamon, chocolate and sweet tobacco. The taste is tannic, but not aggressive, velvety and warm, the flavors in the mouth reflect the nose, preserving the delicacy, complexity is balanced

The combination:

Brunello di Montalcino La Fornace is a classic wine, pairing is with game, red meats such as steaks or stews, it is also welcome with fresh cheese or very lightly seasoned