



BRUNELLO DI MONTALCINO 2013 RISERVA DOCG



Type of grapes: Sangiovese Vineyards: Manage directly from Age: 16/39 years

Exposure: Northeast Height: 400 meters above sea level

Produced from first quality of the grapes from vines aged 16 years and 39 years

density vineyards: 4000/4500 plants / hectare

harvest: 10 October 2013

Vinification and technique: hand-picked soft destemer, berrys selected by hand selection

fermentation: 8 days and 26 days normal

fermentation maceration 4 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 26/06/2018

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

actual alcoholic strength 14.52% Vol

dry extract 32.3 g / l

Total acidity as tartaric acid, 6.1 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