



BRUNELLO DI MONTALCINO 2015 ORIGINI DOCG



Type of grapes: Sangiovese Vineyards: Manage directly from Age: 16/41 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 41 years

density vineyards: 4000/4500 plants / hectare

harvest: 23 and 24 September 2015

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

fermentation: in stainless steel per 13 days normal

fermentation maceration 3 punching down per day performed manually not temperature control no pump

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

bottled on 6 February 2019

bottles produced: 1200 0.75 lt 20 bottles 1.5 Liters 10 bottles 3 liters

actual alcoholic strength 14.92% Vol

dry extract 32.20 g / l

Total acidity as tartaric acid, 5.8 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