



## BRUNELLO DI MONTALCINO 2014 DOCG



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

Exposure: Northeast Height: 400 meters above sea level

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 soft destemer, berrys selected by hand  
selection with fermentation in stainless days of

fermentation: 5 cryomaceration days and 24 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 the wine is transferred into barrels for to slavonian oak 10 hl and 32 hl,  
where it is kept for 36 months.

bottled on 26/06/2018

bottles produced: 3500 0.75 lt 50 bottles 1.5 Liters 10 bottles 3 liters

actual alcoholic strength 14.20% Vol

dry extract 32.00 g / l

Total acidity as tartaric acid, 6.10 g / l

La Fornace Brunello di Montalcino 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