

Brunello di Montalcino Selezione Madonna delle Grazie



TECHNICAL INFORMATION:

Category: DOCG

Grape variety: Sangiovese 100%

Terrain: coarse sand and mixed with various minerals

Altitude: 400 mt a.s.l.

Wine training system: spurred cordon

Vinification: in allier oak barrels remaining totally untouched for the first 2 days; the fermentation lasts around 20/22 days.

Refinement: aged in 25 quintals oak barrels for 41 months. It becomes Brunello after 5 years

DESCRIPTION:

Such a grand cru, made up with a particular selection of grapes picked from the historical vineyard of the farm, that one that surrounds the house. The name has origin from the little church of 1200 situated very near the vineyard: Madonna delle Grazie; interesting wine in which the delightfulness of the sangiovese join the complexity of the great wine.

Superb, sumptuous, fruity, of great impact in nose and mouth.