



GROWING AREA
Castelnuovo
dell'Abate

AGING
36 months in
30 hl oak barrels,
12 months in bottle

ALCOHOL
14,5 % vol

Formats available:
0,75 l



TEMPERATURE
14 – 16° C



GRAPE
100% Sangiovese
grosso



COLOR
Deep ruby red with
garnet tinges which
intensify with ageing

BRUNELLO DI MONTALCINO RISERVA DOCG

Wine obtained from selected Sangiovese grapes, grown in Castelnuovo dell'Abate in the best vines of the estate.

The southern exposure, the deep slope and the soil rich of skeleton determine a high concentration of polyphenols which evolves in a more intense color and a more decisive and complex tannin.

Black currant and balsamic notes on the nose, typical of the Mediterranean bush, later hints, and a cinnamon and vanilla finish on the palate.

It is produced only in exceptional vintages

The company has always been conscientious about the use of sulphites, which is why it only uses 50% of the allowed limit.