Azienda Agricola
INNOCENTI
• MONTALCINO •

BRUNELLO DI MONTALCINO RISERVA DOCG

TECHNICAL FEATURES:

Grape varieties: Sangiovese

Percent alcohol: 15 % Vol

PRODUCTION AREA:

Soil type: clayey-sandy, medium presence of structure, good permeability.

Exposure: south-west, dip 10-15%.

Altitude: 300 meters a.s.l.

Planting density: 3.700 plants/ha.

Training system: double cordon-trained and spur-pruned.

Vinification technique: alcoholic fermantation with a long maceration of vinasse. Controlled temperature at 29-30 °C. Malolactic fermentation ended immediately after drawing off.

Wood ageing: 30 hl Slavonian oak barrels barrels, for 24 months

Bottle ageing: 12 months

TASTING NOTES

Colour: intense-red, with marked carnet hues

Aromas: intense and persistent with a round wood strong bouquet of berry, cherry and other sweet red fruits.

Flavour: Tasteful and full-bodied, well-structured, tannic, with an excellent aftertaste.

To serve: keep bottle lying down, in a cool place at a temperature of about 15 °C . Open 2 hours before and serve at about 20 °C.

Food pairing: important wine especially to accompany red meats, venison and mature cheeses with an intense flavor

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