



This is the signature wine of the estate, obtained from the vinification of the best grapes coming from our emblematic vineyard, Vigna gli Angeli (Vineyard of the Angels), which was first planted at Colombaio in 1976. The selection of the grapes is severe and drastic until there is a yield per hectare equal to 65 quintals. The end result is an extremely complex wine, both in aromas where spicy notes and tobacco prevail, as well as in the very unique tannic texture. This wine is only produced for exceptional vintages and is destined for long ageing.



Classification	Brunello di Montalcino DOCG Riserva
Vintage	2015
Location of Vineyards	Hillside at 270-320 metres
Grape Variety	Sangiovese Grosso - Brunello
Training System	Spurred cordon
Average Age of Vines	25 years
Cultivation Practices	Intense pruning, production limited to very few bunches per plant (50ql/ha), harvested by hand and selection of grapes on selection table.
Vinification	Soft pressing of grapes, temperature-controlled fermentation (30°C) macro-oxygenation and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions.
Alcohol content	14.50%
Total acidity	5,90
Total dry extract	31,40
Polyphenols	3600
Ageng	5 years: four of which are in 50-100hl Slavonian oak barrels
Bottle ageing	12 months before release
Average Annual Production	5.706 0.75l bottles, 400 1.5l Magnums, 40 3l Magnums
Ageing Potential	20 years
Bottle Type	600g Bordeaux
Colour	Ruby red tending to garnet
Flavour	Dry, warm, velvety, harmonious, steady body and character
Aroma	Evolved that crumbles into shades of Parma violet and gladiolus, likens the humble fruits of the forest floor.

Food Pairing

Red meats, preferably wild game; to serve, store sideways at room temperature at least 24 hours beforehand, cork two hours in advance, decant and serve in decanter.

