



*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 1965. The selection of the grapes is severe and drastic until there is a yield per hectare equal to 40/50 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.*



<b>Classification</b>	Brunello di Montalcino D.O.C.G. Riserva
<b>Vintage</b>	2019
<b>Vineyards location</b>	Hillside at 270-320 metres
<b>Grape variety</b>	100% Sangiovese Grosso (Brunello)
<b>Training System</b>	Spurred cordon
<b>Vines average age</b>	55 years
<b>Cultivation practices</b>	Intense pruning, production limited to very few bunches per plant (50ql/ha), harvested by hand and selection of grapes on selection table
<b>Vinification process</b>	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
<b>Alcohol content</b>	14.50%
<b>Total acidity</b>	5,90
<b>Total dry extract</b>	31,40
<b>Polyphenols</b>	3.600
<b>Ageing</b>	5 years: four of which are in 50-100hl Slavonian oak barrels
<b>Bottle ageing</b>	12 months before release
<b>Bottles produced</b>	8.100 bottles
<b>Ageing potential</b>	Over 20 years
<b>Bottle Type</b>	600g Bordeaux
<b>Colour</b>	Ruby red tending to garnet
<b>Perfume</b>	Evolved that crumbles into shades of Parma violet and gladiolus, likens the humble fruits of the forest floor
<b>Taste</b>	Dry, warm, velvety, harmonious, steady body and character

## 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

