



First produced in 1988 from an experiment by Mr. “Birba” Sergio Rossi who decides to try and age Brunello in barriques. The result is a decisively charming, very pleasant wine, and, at the same time, robust wine with a winning value for money.



Classification	Rosso Toscano IGT
Vintage	2018
Location of Vineyards	Hillside at 270-320 metres
Grape varieties	Sangiovese Grosso 100%
Training System	Cordone speronato
Average age of vines	25 years
Cultivation Practices	Intense pruning, production limited to very few bunches per plant (50q/ha), harvested by hand and selection of grapes on selection table.
Vinificazione	Soft pressing of grapes, temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions.
Alcohol Content	14.00%
Total acidity	5.55
Total dry extract	29.00
Polyphenols	2800
Ageing	10 months in French Allier-Vosge oak medium-toasted barriques, a third of which are new.
Bottle ageing	7 months before release
Average Annual Production	7,000 0.75l bottles
Ageing Potential	10 years
Bottle Type	600 g Bordeaux
Colour	Very intense ruby
Flavour	Dry, harmonious, round, velvety
Aroma	Evolved fine fruits; vanilla and strawberry.
Food pairing	Grilled and roast red meat; store sideways at room temperature at least 24 hours, serve after decanting in decanter.