



*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.*



<b>Classification</b>	Rosso Toscano IGT
<b>Vintage</b>	2020
<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>	25 years
<b>Cultivation practices</b>	Intense pruning, production limited to very few bunches per plant (50q/ha), harvested by hand and selection of grapes on selection table
<b>Vinification process</b>	Soft pressing of grapes, temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions
<b>Alcohol content</b>	14.00%
<b>Total acidity</b>	5.55
<b>Total dry extract</b>	29.00
<b>Polyphenols</b>	2.800
<b>Ageing</b>	10 months in French Allier-Vosge oak medium-toasted barriques, a third of which are new
<b>Bottle ageing</b>	7 months before release
<b>Average Annual Production</b>	7.000 bottles
<b>Ageing potential</b>	Over 10 years
<b>Bottle Type</b>	600 g Bordeaux
<b>Colour</b>	Very intense ruby
<b>Perfume</b>	Evolved fine fruits; vanilla and strawberry
<b>Taste</b>	Dry, harmonious, round, velvety
<b>Food pairing</b>	Grilled and roast red meat; store sideways at room temperature at least 24 hours, serve after decanting in decanter