



This wine is obtained from declassified Brunello, which nonetheless follows the strict production regulations, shows characteristics of freshness and typical aromas of quality young wines, fruity and vinous notes blend with more complex autumn leaves and violet.



Classification	Rosso DOC
Vintage	2019
Location of Vineyards	Hillside at 270-320 metres
Grape Variety	Sangiovese Grosso - Brunello
Training system	Spurred cordon
Average Age of Vines	15 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.
Vinification	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 %
Total acidity	5,70
Estratto secco totale	34,00
Polifenoli	2800
Ageing	1 year, 10 months of which are in wood.
Bottle ageing	2 months before release
Average annual production	20.000 0,75 l bottles
Ageing potential	5 years
Bottle type	450 g Bordeaux
Colour	Ruby red
Flavour	harmonious, velvety
Food pairing	Pasta, grilled pork and red meat.
Serving temperature	16 - 18° C