



*It literally clings to the slopes between two hills up from the old marble quarry to the town of Castelnuovo sheltered from the wind. The few bunches of grapes produced by these heroic vines are extremely high in sugar content and very rich in polyphenols and extracts. The wine from this vineyard is warm and velvety, of a great character and fullness but mostly of an extraordinary concentration.*



<b>Classification</b>	Brunello di Montalcino D.O.C.G.
<b>Vintage</b>	2021
<b>Vineyards location</b>	South /East 350 meters above the sea level
<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 (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) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions
<b>Alcohol content</b>	14,5%
<b>Ageing</b>	Minimum 24 months in Slavonian oak barrels of 50 HL
<b>Bottle ageing</b>	8 months before release
<b>Annual production</b>	6.450 bottles
<b>Ageing potential</b>	Over 20 years
<b>Bottle type</b>	600 gr bordeaux
<b>Colour</b>	Intense ruby red tending to garnet
<b>Perfume</b>	Crushed stone, wilted violets, black currants, balsam herbs and worn leather
<b>Flavour</b>	Rich and suave, and then suddenly slender and poised, yet always potent, with masses of red and black berries that penetrate deeply. full of balanced pleasures, as salty minerals, licorice and tart blackberries linger incredibly long under an air of violet florals
<b>Food pairing</b>	Red meats, game or aged cheeses. How to serve: keep the bottle upright and at room temperature for at least 24 hours, uncork it an hour before and serve it decanted in the carafe