

## Brunello di Montalcino Il Marroneto



**Category:** DOCG

**Grape variety:** Sangiovese 100%

**Terrain:** coarse sand and mixed with various minerals

**Altitude:** 400 mt a.s.l. Wine training system: spurred cordon

**Vinification:** in steel tanks constantly stirred for the first 2 days, the temperature rises till 33/34 degrees after 5/6 hours. The fermentation lasts around 11/12 days.

**Refinement:** aged in 25 quintals oak barrels for 39 months. It becomes Brunello after 5 years, also considering 10 months refinement in the bottle.

### DESCRIPTION:

Our classical Brunello, sangiovese 100% made absolutely following the traditional style. This is the historical wine of the farm elegant and in the same time structured. It burns from a vinification whose aim is to fix as much as possible the perfumes of sangiovese, so even the typicality of the territory. Fantastic for moments of relax.