Caprili - Brunello di Montalcino

**Appellation:** Brunello di Montalcino DOCG  
**Type:** red, dry  
**Grape Varieties:** 100% Sangiovese Grosso  
**Region:** Toscana  

**Vineyard Notes:**  
**Production Area:** Montalcino (Siena)  
**Soil:** Mixed limestone and silica rocks.  
**Vineyards:** Southwestern exposure at 1.200 feet above sea level. About 24 acres planted with Sangiovese. The average age is about 10 years old with a significant portion over 20 years old.  
**Training system:** Spurred cordon  
**Yield:** About 3 pounds per vine, 3 tons per acre  
**Harvest:** Early to mid October  

**Winemaking Notes:**  
**Vinification:** Fermentation under controlled temperature in stainless steel tanks for about 25 to 28 days, with 8-10 soft daily pump-overs.  
**Aging:** Three years in small French oak barrels and 4 months in the bottle.  
**Production:** 30,000 bottles  

**Tasting Notes:**  
**Tasting Notes:** The color is ruby red, shading into garnet. Aromas of berries, significant acidic bone and firm tannins. It is recommended to uncork the bottle a few hours before serving  
**Food Pairings:** Ideal with red meats, roasts, game and aged cheeses.