



Villa le Prata - Brunello di Montalcino



Appellation: Brunello di Montalcino DOCG
Type: Red, dry
Grape Varietal : 100% Sangiovese Grosso
Region: Toscana

Vineyard Notes:
Production Area: Commune of Montalcino
Vineyards: Three vineyards between 750 and 1.500 feet above sea level mostly exposed to the south and southwest.
Planting system: Spurred cordon
Soil: Mixed clay
Harvest: Second week in September.

Winemaking Notes:
Vinification: Fermentation under controlled temperature in stainless steel tanks for about 20 days, with 8-10 soft daily pump-overs..
Aging: One year in French oak tonneaux (110 gallons), 3 years in 60 gallons Slavonian oak barrels. Filtered and bottled.

Tasting Notes:
Color: Ruby red color with purple hues.
Bouquet: Good fragrance, hints of ripe fruit well blended with the nuances of oak.
Taste: Good structure and tannins.
Food Pairings: Ideal with red meats, roasts, game and aged cheeses.
