



Villa le Prata - Brunello di Montalcino Ris., “Massimo”

“Massimo” : A Brunello di Montalcino with many meanings. It was born from the desire to produce something exceptional, where attention to detail serves to honor this fantastic land – a land made of shapes, colors and atmospheres that are absolutely unique.

Today, thirty years after the start of the winery and a few years after the passing of its founder, Villa le Prata has chosen to follow in Massimo’s footsteps and produce a limited number of bottles (only 600) of this wine, selecting the best grapes from the estate.

“Massimo” is vinified in steel vats for about twenty days and ages for a period of six years in 5 hl French oak tonneaux. It rests for five months in the bottle before drinking.



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.
Aging: Six years in French oak tonneaux (110 gallons) followed by five months in bottle.

Tasting Notes: **Color:** Ruby red color.
Bouquet: Penetrating, broad and varied.
Taste: Dry, warm, large and persistent.
Food Pairings: Ideal with red meats, roasts, game and aged cheeses.