



FORTESCO

ARMELI SELECTION



BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Geographic Area: Montalcino area, in the province of Siena.

Grapes: 100% Sangiovese grosso

Soil Composition: Clayey and limestone, volcanic.

Maximum yield of grapes per hectare: 60 tons

vinification: The wine goes through an extended maceration period where color and flavor are extracted from the skins. Following fermentation the wine is then aged in traditional oak casks for a minimum period of 2 years that impart little oak flavor and generally produce a more round and complex wine. Brunello can be released to consumers from the 5th year after the harvest and after at least 4 months of refinement in bottle.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Dark and rich ruby red colour tending to garnet with ageing.

Bouquet: Intense and characteristic bouquet, warm, spicy and harmonious with balsamic overtones.

Taste: Full-bodied, luscious and well structured with long finish.

Alcohol Content: 14% Vol.

Service Temperature: 16-18 °C

Food Pairing: Roasts, grilled red meat and cheesy Lasagne.

BRAND MANAGER

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IMPORTER

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