

VENTOLAIO

L U I G I F A N T I

Brunello di Montalcino DOCG

Grape Variety: SANGIOVESE 100%

Farming practices: ORGANIC

Altitude: 500 mt above sea level

Vine training system: Spurred cordon

Terrain: Marl - Galestro

Vinification: In stainless steel tanks with temperature controlled fermentation.

Maceration on the skins for 30/40 days

Refinement: Approx. 36 months in Slavonian and French oak barrels with an average capacity of 15, 30 or 45 hl, few months in concrete barrels and then refinement in bottle for at least 6 months.

Alcohol: 14,5%

