



*Brunello di Montalcino DOCG*  
*Riserva 2016*

**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. 60 months in Slavonian and French oak barrels with an average capacity of 15 or 30 hl.

**Alcohol:** 14,5%

