

Brunello di Montalcino D.O.C.G.



It's origins begin with the Sangiovese Grosso, a robust and generous grape type. It's attributes are expressed in time: a period of aging in oak vats and a lengthy period of fining in the bottle. Brunello di Montalcino has a distinctive intense ruby red colour, tending to garnet with age, with notable scents of rich fruit and spices; on the palate the taste is uniquely characteristic of Montalcino.

A superbe wine to accompany roasted red meats - it is suggested that the bottle, depending on the vintage, be opened several hours before serving.

VINTAGE: 2007

GRAPE: Sangiovese Grosso

AGING: Monolactic fermentation in barriques, two year in oak vats followed by one year in the bottle

HECTARES OF VINEYARD: 6 hectares

PLANTING DENSITY: 4500 stocks of selected clones per hectare

ALCOHOL: 14%

TOTAL ACIDITY: g/l 5

NET VOLATILE ACIDITY: g/l 0.74

TOTAL DRY EXTRACT: g/l 31.04

SUGGESTED SERVING TEMPERATURE: 18° C

BOTTLES: 0.75 lt - 0.375 lt. - 1,5 lt. capacity

PRODUCTION: 15.300 bottles



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