



Azienda Agricola
Montalcino



Pian delle Querci Brunello di Montalcino Riserva

CLASSIFICATION:

Brunello di Montalcino Riserva DOCG.

GRAPE VARIETIES:

100% Sangiovese Grosso.

GROWING LOCATION:

Montalcino, northern slope.

VINEYARD:

15 acres, tuffaceous and clay soil with a strong rocky skeleton structure. South - South-East exposure. Guyot cultivation. Altitude 750-900 ft a.s.l..

MATURATION AND REFINEMENT:

Fermentation in stainless steel vats. Refinement in large Slavonian oak casks 50hl (1320 gallons) for 48 months.

TASTING NOTES:

Color: Clear and intense red garnet.

Nose: Very intense and complex, with ethereal notes, jam fruit, noble wood and spicy aromas.

Palate: Full-bodied, very structured, smooth and with long persistence, vivid tannins typical of Sangiovese.

RECOMMENDED PAIRINGS:

Game meat (venison, elk, deer, wildboar), lamb, meat roast.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 6.666 bottles.



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