

Azienda Agricola  
**LE RAGNAIE**



## Le Ragnaie Brunello di Montalcino DOCG



### CLASSIFICATION:

Brunello di Montalcino DOCG

### GRAPE VARIETIES:

100% Sangiovese (Brunello).

### GROWING LOCATION:

Passo del Lume Spento, Montalcino (Siena).

### VINEYARD:

Montalcino area, highest vineyards in the appellation, facing south-west, altitude 550-620 m a.s.l.

### CULTIVATION - HARVEST:

Runner system cultivation (double curtain), manual harvest with grape selection in the vineyard and in the cellar.

### MATURATION AND REFINEMENT:

Alcoholic fermentation under controlled temperature in concrete tank. Maloactic fermentation in concrete. Maturation 36 months in Allier oak barrels of 54 hl and minimum six months of bottle refinement.

### TASTING NOTES:

A firm, linear style, featuring black cherry, black currant, licorice, iron and spice aromas and flavors. Though firmly structured and compact, there's an energy here and an overall balance that makes this red compelling. Ends with a terrific finish, evoking fruit, spice and underbrush accents.

**ALCOHOL CONTENT:** 14% vol.

### RECOMMENDED PAIRINGS:

Game, grilled red meats and mature cheese.

**SERVING TEMPERATURE:** 65°-68°F.

**BOTTLE SIZES AVAILABLE:** 0.75 l.

### RATINGS:

95 points Vinous (vintage 2015), 96 points WS (vintage 2016).

### PRODUCTION:

28.000 bottles.



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