RIDOLFI
MONTALCINO

Brunello di Montalcino

2014

Wine type DOCG

Region: Montalcino, Tuscany, Italy

Grapes 100% Sangiovese

Winemaking Harvest: Hand-harvested in early October.
Fermentation: Fruit is pressed then fermented in stainless steel tanks for 35- 40 days during which time full malolactic fermentation occurs.

Aging 36 months in large Slavonian oak barrels or botte, then bottle aged an additional 12 months in bottle.

Alcohol 14.5%

Tasting Notes Pale ruby colour with garnet reflections. Supple red fruit expression on the nose, light incense note on the palate and gently savoury drive. Lively acidity in perfect balance with sweet and refined tannins. Long mineral and salty finish.

Ridolfi Località Mercatali, 1, 53024 Montalcino SI - Italia • +39 0577 169 8333 • info@ridolfimontalcino.it • VAT reg. n. IT01313870527