



Brunello di Montalcino

Donna Rebecca

2014

Wine type DOCG

Region: Montalcino, Tuscany, Italy

Vintage 2014

Grapes 100% Sangiovese

Harvest Hand harvested in small 15Kg crates in early October

Winemaking "Vinification integrale" with whole berry fermentation in specific barriques by Tonnellerie Baron. 90 days of maceration at a controlled temperature of 26° C. 8 battonages per day, carried out by barrel rotation, following the precise Burgundian pattern.

Aging 30 months - including fermentation - in special barriques by tonnellerie Baron. 18 months of bottle ageing.

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. It's already delicious but will also offer fine drinking over the next several years. □