



Brunello di Montalcino

Donna Rebecca

2021

Limited production

Vineyards Vineyards on the north-east slope of the Montalcino hill at 300 meters above sea level. Medium-textured soils rich in clay, marine fossils, and, in the higher □□□□□□, alberese stone. Obtained from our best vineyard plot.

Appellation DOCG

Vintage 2021

Grapes 100% Sangiovese

Harvest late September to early October.

Harvest method: manual, in crates, selecting only our best grapes. The grapes are harvested, vinified, and aged separately.

Wine making Vinification: whole-berry vinification in small 225 L barrels. Fermentation and maceration last 90 days. Eight daily bâtonnages are carried out by rotating the barrique according to a precise Burgundian method.

Wine aging 24 months in barrique.

Alcohol 15%

Color Bright ruby red.

Tasting Notes Aroma: intense and persistent, rich in fruity notes of ripe sour cherry and wild berries, evolving into spicy and balsamic nuances.
Taste: harmonious, elegant, and velvety on the palate, with structure and character; dense, well-balanced tannins that are never aggressive. A fresh persistence envelops the entire palate.

Food pairings Structured red meat dishes, feathered and furred game; excellent with aged Italian and international cheeses. Also enjoyable as a meditation wine.

Service Temperature 17°C