



Brunello di Montalcino D.O.C.G. 2013

Nannetti



After a fresh spring with abundant rain, the summer heat was not lacking. The summer was characterized by scorching heat between the end of July and the beginning of August followed by very intense precipitations.

This unusual weather trend however was favorable for the vines allowing them a reasonable vegetative cycle, and a lengthy ripening process, which led to an average harvest period.

The optimum state of the Sangiovese grapes allowed us to produce a wine that is at once classic and able to preserve the pleasant surprises of an accomplished ageing.

Winemaker: P.A Roberto Nannetti

Varietal: 100% Sangiovese Grosso

Fermentation: at controlled temperature for 19 days

Color: intense garnet red

Bouquet: classic with strong hints of pepper, spices and berries

Taste: long persistent, important structure with noble tannins

Alcohol content: 13,50 % Vol.

Production zone: Montalcino, Eastern area

Vineyard altitude: 480 m. above sea level

Ageing: 24 months in 32 HI and 25 HI Slavonian oak casks and French oak casks (Allier)

Bottle refinement: bottled July 2017

Serving temperature: 18°C

Serving suggestions: roasted red meat, game and mature cheeses

