

## LEONARDO DA VINCI

## BRUNELLO DI MONTALCINO



**Leonardo da Vinci SpA** is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

## TASTING NOTES



The color is very intense purple red, almost impenetrable. It is clear with decidedly dense arches



The nose presents itself with force, revealing the scent of blackberries, currants and cherries



On the palate, the alcoholic gradation is supported by soft tannins and good acidity. It is enveloping and long-lasting



Excellent if enjoyed with red meats, game, mature cheeses



18°C

## TECHNICAL INFORMATION

## APPELLATION

Brunello di Montalcino Docg

## PRODUCTION AREA

The vineyards of the Montalcino area



100% SANGIOVESE

## VINIFICATION

The grape harvest was manual. Red wine vinification with maceration on the skins for 20-25 days at controlled temperatures up to 24°C

## AGING

For at least 24 months in 50 HI Slavonian oak barrels. The wine rests in the bottle for at least 4 months

## HARVEST PERIOD

Between 21<sup>st</sup> September and 10<sup>th</sup> October

## AVERAGE ALTITUDE OF VINEYARDS

From 120 to 650 m asl

## EXPOSURE

Various

## SOIL TYPOLOGY

Alluvial deposits of the Pliocene Epoch, rich in shells

## VINE TRAINING

Mainly spurred cordon, but also Guyot