

## SAN GIOVANNI BATTISTA

### 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.

#### TECHNICAL INFORMATION

##### APPELLATION

Brunello di Montalcino Docg

##### PRODUCTION AREA

The vineyards of the Montalcino area



100% SANGIOVESE

#### TASTING NOTES



Clear color, purplish red tending to garnet



Intense fruity hints of blackberries, blackcurrants and cherries.



Full-bodied and and rich with soft fruity sensations that confirm the olfactory ones, well balanced by a good freshness



Excellent if enjoyed with red meats, game, mature cheeses



18°C

#### VINIFICATION

The grape harvest was manual. Red vinification with maceration on the skins for 20-25 days, with frequent at a controlled temperature of up to 24°C

#### AGING

For at least 30 months in 50 HI Slavonian oak barrels. The wine rests in the bottle for at least 6 months

#### HARVEST PERIOD

Between 5<sup>th</sup> September and 5<sup>th</sup> October

#### AVERAGE ALTITUDE OF VINEYARDS

From 120 to 650 m asl

#### EXPOSURE

Various

#### SOIL TYPOLOGY

The Montalcino hill has numerous pedological environments as it was formed in different geological eras, mainly a clayey mixture rich in shells

#### VINE TRAINING

Mainly spurred cordon, but also Guyot