

FOSSACOLLE

BRUNELLO DI MONTALCINO D.O.C.G. VINTAGE 1998



Grape: 100% Sangiovese grosso

Harvest: September 21st and 22nd, 1998

Fermentation and maceration:
16 days

Ageing: Aged in French and Slavonian oak casks of 25 hl for 12 months; in second usage French barriques of 225 l for another 12 months; and in concrete vats for the last 12 months

Bottling: May 25th, 2002

Total bottles produced: 8008 (750ml)

First selling day: January, 2003

Alcohol content: 14%

Total acidity: 5,50 gr/l

pH: 3,60

Poliphenols: 2,8 gr/l expressed in gallic acid

Dry extract: 31,0 gr/l

The Brunello di Montalcino is produced only with grapes coming from the oldest vineyards.

Its color is intense ruby and the aromas are of mature fruits, sustained in the palate by great complexity. The tannins are noteworthy, silky and oily, persistent.

A wine of optimal equilibrium, elegance and complexity, it will increase its bouquet after a moderate time in bottle.

