

FOSSACOLLE

BRUNELLO DI MONTALCINO D.O.C.G. VINTAGE 2006



Grape: 100% Sangiovese grosso
Harvest: September 24th and 25th, 2006
Fermentation and maceration:
20 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 22nd and 23rd, 2010
Total bottles produced: 13394 (750ml)
First selling day: January, 2011
Alcohol content: 15,0%
Total acidity: 5,60 gr/l
pH: 3,47
Poliphenols: 3,5 gr/l expressed in gallic acid
Dry extract: 32,6 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.

