

FOSSACOLLE

BRUNELLO DI MONTALCINO D.O.C.G. RISERVA 2007



- Grape:** 100% Sangiovese grosso
Harvest: September 20th and 23rd, 2007
Fermentation and maceration:
22 days in concrete vats
Ageing: 24 months in second usage
barriques, 12 months in concrete vats
Bottling: June 2011
Total bottles produced: 2340 (750ml)
First selling day: January, 2013
Alcohol content: 15%
Total acidity: 5,6 gr/l
pH: 3,52
Poliphenols: 3,3 gr/l expressed in
gallic acid
Dry extract: 34 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.

