

FOSSACOLLE

BRUNELLO DI MONTALCINO D.O.C.G. RISERVA 2010



- Grape:** 100% Sangiovese grosso
- Harvest:** second half of September 2010
- Fermentation and maceration:** 22 days in concrete vats
- Ageing:** 24 months in second usage barriques, 12 months in concrete vats
- Bottling:** May 2014
- Total bottles produced:** 2300 (750ml)
- First selling day:** January, 2016
- Alcohol content:** 15%
- Yeasts:** natural yeasts

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.

