

# FOSSACOLLE

---

## BRUNELLO DI MONTALCINO D.O.C.G. VINTAGE 2011



**Grape:** 100% Sangiovese grosso

**Harvest:** end of September 2011

**Fermentation and maceration:**  
18 days

**Ageing:** Aged in French and Slavonian oak casks of 25 hl for 24 months and in second usage French barriques of 225 l; in concrete vats for the last 12 months

**Bottling:** May 2015

**Total bottles produced:** 13000 (750ml)

**First selling day:** January, 2016

**Alcohol content:** 14,5%

**Yeasts:** natural/selected 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.*

