

# FOSSACOLLE

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## BRUNELLO DI MONTALCINO D.O.C.G. RISERVA 2012



- Grape:** 100% Sangiovese grosso
- Harvest:** second half of September 2012
- Fermentation and maceration:**  
22 days in concrete vats
- Ageing:** 24 months in second usage  
barriques, 12 months in concrete vats
- Bottling:** May 2016
- Total bottles produced:** 2300 (750ml)
- First selling day:** January, 2018
- Alcohol content:** 14,5%

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*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.*

