

FOSSACOLLE

BRUNELLO DI MONTALCINO D.O.C.G. VINTAGE 2012



Grape: 100% Sangiovese grosso

Harvest: end of September 2012

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 2016

Total bottles produced: 13500 (750ml)

First selling day: January, 2017

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.

