

# FOSSACOLLE

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BRUNELLO DI MONTALCINO D.O.C.G.  
VINTAGE 2019



**Grape:** Sangiovese 100%

**Harvest:** end of September 2019

**Fermentation and maceration:**

21 days in steel and concrete vats

**Ageing:** Aged in French and Slavonian casks for 24 months, 12 months

in concrete vats and 8 months in bottle

**Bottling:** mid April 2023

**Total bottles produced:** 17000 (750ml)

**First selling day:** January 2024

**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.*

