

FOSSACOLLE

BRUNELLO DI MONTALCINO D.O.C.G. VINTAGE 2021



Grape: Sangiovese 100%

Harvest: End of September -
Beginning of October

Fermentation and Maceration: 21 days
in steel and concrete tanks

Ageing: 24 months in used french and
slavonian wood and 12 months in concrete
tank 8 months in bottle.

Bottling: mid - April 2025

Total production: 13000 bottles

Release Date: January 2026

Alcohol content: 14.5%

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.

