

TIBURZINO BRUNELLO DI MONTALCINO

BRUNELLO DI MONTALCINO DOCG



ABOUT THIS WINE

Tiburzino Vitigni's Brunello di Montalcino DOCG is a classic Italian red wine made from Sangiovese Grossa grapes grown in poor and stony soil. It offers intense aromas of ripe red fruit and spices. With soft, velvety tannins and a balanced taste, it pairs perfectly with red meats and aged cheeses.

TASTING NOTES

Intense ruby red color with fruity and spicy aromas. Soft and velvety tannins, balanced taste, and persistent finish.

VINIFICATION

Gentle pressing, maceration for 21-25 days, fermentation in stainless steel tanks, bottle aging for about 6 months.

PRODUCER

Tiburzino Vitigni

COUNTRY

Italy

REGION

Tuscany

CLASSIFICATION

DOCG

SOIL TYPE

Poor and very stony

ALCOHOL CONTENT

14.5% vol

VINTAGE

2018

GRAPES

Sangiovese Grosso

COLOR

Red

STYLE

Still

AROMAS

Intense, wide, fine, fruity, spicy

PAIRINGS

Red meats, roasts, game, aged cheeses

SERVING TEMPERATURE (°C)

19-20

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6 CASE TYPE Cardboard