

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



## TENUTA CROCEDIMEZZO

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## TECHNICAL SHEET

**Grapes:** 100% Sangiovese Grosso, yield per HA. Q.li 7

**Production area:** Historical region of 'Villa de la Croce' in Montalcino, vineyard altitude 520 mt. a.s.l.

**Harvest:** grapes strictly selected and harvested by hand

**Vinification:** in purity at controlled temperature with maceration of about 20 days

**Ageing:** Brunello ages in 25 HL oak barrels for at least 36 months

**Refinement in the bottle:** not less than 8 months to give the wine essential simplicity and pleasantness

**Color:** very intense ruby red

**Bouquet:** extraordinary tannins very intense, with hints ranging from vanilla to licorice with a strong spiciness

**Taste:** dry, soft, harmonious, complex, persistent, strong and elegant structure, with noble and bold velvety tannic notes

**Tasting temperature:** 16°C

**Paring table:** red meat, grilled meat, game, mature cheeses. Ideal for the joy of conviviality and meditation to share with friends.