



Famiglia Falorni

Brunello di Montalcino DOCG

PRODUCTION AREA:

Toscana

GRAPES:

100% SANGIOVESE GROSSO.

ALCOHOL CONTENT:

14,0% Vol.

VINIFICATION

The wine goes through an extended maceration period where color and flavor are extracted from the skins. Following fermentation the wine is then aged in Slavonian oak casks for a minimum period of 2 years that impart little oak flavor and generally produce a more round and austere wine. Brunello can be released to consumers from the 5th year after the harvest and after at least 4 months of refinement in bottle.

TASTING NOTES

Colour: dark and rich ruby red colour tending to garner with ageing.

Bouquet: intense and characteristic bouquet, warm, spicy and harmonious with balsamic overtones.

Flavour: Full-bodied, luscious and well structured with long finish.

FOOD PAIRINGS

Ideal with roasts, grilled red meat and cheesy Lasagne.

Service Temperature: 16/18°C.

EAN CODE

8051490271410

www.agricoleselvi.it