

TERRE DEL PALIO

BRUNELLO DI MONTALCINO DOCG



GRAPES:

Sangiovese 100%

TECHNIQUES OF PRODUCTION:

Fermentation in 100 hl stainless steel tanks. Maceration for 20 days at controlled temperature of 30°C. Aged for 24 months in barrels of Slavonia oak and 300 lt used French barriques. Ageing in the bottle at least for 12 months.

AVERAGE ANNUAL PRODUCTION:

40.000 bottles

WINE CHARACTERISTICS

COLOR: Intense ruby red.

FRAGRANCE: Rich and complex, with aromas of small red fruits, enriched spicy toasted tones.

TASTE: Powerful and elegant, with a long aromatic finish.

COMBINATION: Excellent with game, grilled and roast meat and cheese.

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