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Grape varieties
100% Sangiovese

Origin
Italy, Tuscany, Montalcino, Sant'Angelo In Colle

Soil
sand with clay and chalk

Vinification
15-day alcoholic fermentation in 17-hl conical slopes of Slovenian oak, 35-day maceration

Ageing
42 months in 23-hl unfiltered boots

Characteristics
Red, Biodynamic, Still, Intense and structured

Properties
Alcohol: 14 %, Ph: 3,60, SO2: 60, Residual sugar: <2 g/l

Also appears in:
Price: Más de 50€



FONTERENZA BRUNELLO DI MONTALCINO

FONTERENZA, Montalcino, Sant'Angelo In Colle

2018 34601 75 CL
2016 34601 MAGNUM

The 2018 vintage was considered a classic and elegant year for Brunello di Montalcino. The year was characterized by a mild and rainy winter, a rainy spring with consequent difficult canopy management and disease pressure. Numerous treatments and several vineyard passes were required to prevent the advance of downy mildew. July and August brought warm and Mediterranean weather. September offered great temperature variations, a key element for perfect ripening. The first vintage produced was 2004. Production: 3,150 bottles