

BRUNELLO DI MONTALCINO D.O.C.G.



TENUTA CROCEDIMEZZO

Società Agricola

Loc. La Croce, SNC - 53024 MONTALCINO (SI)
Tel. (+39) 0577 847133
Fax (+39) 0577 846994
E-mail: info@crocedimezzo.com
www.crocedimezzo.wine

TECHNICAL SHEET

Grapes: 100% Sangiovese Grosso

Production area: Historical region of 'Villa de la Croce' in Montalcino, vineyard altitude mt 500 a.s.l.

Harvest: grapes strictly selected and harvested by hand in box

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

Aging: after a careful fermentation the Brunello ages in oak barrels of 25 and 32 Hl for 30 months

Refinement in the bottle: not less than 8 months to give the wine indispensable complexity and pleasantness

Color: intense ruby red

Bouquet: fresh with strong hints of spices and berries

Taste: prolonged persistence, very important structure with soft tannins

Tasting temperature: 16°C

Pairing table: roasts, grilled red meat, game, mature cheeses