

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



## TENUTA CROCEDIMEZZO

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## 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 HI 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