



**TUSCANY REGION**

- STATE** : POGGIO DELL'AQUILA  
**WINE** : Brunello di Montalcino D.O.C.  
**GRAPE** : 100% Brunello (Sangiovese grosso:"Big Sangiovese")  
**REGION** : Tuscany  
**CITY** : Montalcino  
**SOIL** : Clay - Limestone - Iron/Siliceous  
**TASTING NOTES** : **COLOR:** Dark ruby red color with elegant violet highlights  
**NOSE:** Ample and refined with the suggestive scent of dry flowers, vanilla and black licorice  
**TASTE:** Full bodied and persistent with big and soft tannins.

**COMMENTS** :

Brunello grape is a particular clone of Sangiovese called "Sangiovese Grosso" (Big Sangiovese) and literally Brunello means "Little dark one", so named for the deep dark color of its skin. Brunello di Montalcino wines have one of the longest AGING requirements in Italy: 4 years, 3 1/2 of which must be in wooden barrels. The RISERVA must age for 5 years. Brunello di Montalcino is one of the small number of D.O.C.G. areas in Italy and one of the five (along with Chianti, Vernaccia di San Gimignano, Carmignano and Vino Nobile di Montepulciano) located in Tuscany region. This full bodied wine is a perfect companion for roasted meat, game and big steaks. It is excellent also with aged and dry cheeses. Best served at 60°-64° F. and decanted one hour before serving....if possible!!!