

RENIERI Brunello di Montalcino DOCG

TRADITION AND CONTEMPORANEITY

Grape Variety: 100% Sangiovese

Pruning and Training System: Guyot

Plants per hectare: 5500

Soil: yellow clay, red soil, broken rocks

Vineyards: 370 meters on the sea level, south west exposure, 20 years old

Harvest: by hand and machine in September/October

Fermentation: 29°C

Maceration: 32 days

Ageing: 12 months tonneau followed by 36 months barrel of 30hl and 12 months in bottle

Alcohol: 14,50%

Bottles produced: 50.000

Deep, intense, inky ruby-red color. Broad bouquet that opens up with ripe fruit such as prune, followed by small fruits such as currants and blueberry. Balsamic hints introduce spicy notes completed by minerals. The palate reveals grippy tannins balanced by a strong yet not excessive alcoholic component. Well-balanced acidity and a finish that grows in flavor.



Renieri di Montalcino was certified organic in 2017.

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