

# ***BRUNELLO DI MONTALCINO DOCG***

## ***ANNATA 2018***



**Soil composition:** Clay tuff, very rich in organic matter.

**Average altitude of the vines:** 350 m. a.s.l.

**Cultivation type:** Bilateral cordon.

**Grape varietal:** 100% Sangiovese also known as "Brunello" in Montalcino.

**Harvest:** end of September to October.

**Winemaking process:** Intense extraction, drawn off frequently in the initial stages of fermentation and automated treading, followed by long, dormant maceration of the must.

**Wine aging:** 29 months in Slovenian oak barrels.

*Bottled on 28/07/2022 n° 6666 btg da 0.750 lt*

***Analysis data:***

<b><i>Alcoholic content</i></b>	<b><i>14,00 % Vol.</i></b>
<b><i>Dry extract tot</i></b>	<b><i>32,8 g/l</i></b>

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