

San Guglielmo



Montalcino - Toscana



BRUNELLO DI MONTALCINO DOCG

Year: 2016

Year of planting: 2002

Age of vines: 14 years

Grape variety: 100% Sangiovese

Production area: vigna Campo dei Veggioni

Exposure: West; Altitude 440 - 470 meters above seal level

Composition of soil: Galestro and palombino

Training method: Cordon

Planting density: 5,000 vines per hectare

Grape yield per hectare: 75-80 quintals

Harvest: end of September to the first ten days of October

Vinification: soft destemming, maceration on the skins in steel vats with temperature controlled for approximately 14-21 days, followed by malolactic fermentation.

Aging: in wood for at least 24 months in tonneaux oak barrels and barriques

Refinement: minimum of 4 months in the bottle

Tasting: ruby red color with bright garnet reflections; on the nose offers a rich bouquet, declining in succession aromas of peony, plum and blackberry, with hints of mace and undergrowth. The sip envelopes the palate with elegance, imparting a characteristic and proud tannic trace, with juicy returns of fruit and spices.

Alcohol content: 14% vol.

Production: Approximately 7,500 0.75 cl bottles.