

BRUNELLO DI MONTALCINO

Producer **LA MADONNA**



Appellation

Brunello di Montalcino D.O.C.G.

Wine Type

Red

Vintage

2008

Grape Variety

100% Sangiovese

Sensory Characteristics

It is a gorgeous, fruit-driven wine with superb depth in its plums, dark cherries, herbs and sweet toasted oak. It offers terrific balance in its fruit, structure and acidity, all of which come together in a very pretty and yet powerful package. Given that only a limited number of bottles of "Brunello di Montalcino Madonna nera" are produced each year, it is very much a niche wine, for palates in search of unique high quality wines.

Harvest

Middle of October.

Vinification Process

Fermentation on the skins for 14-16 days in thermo control stainless steel tanks. The wine matures in tonneaux of 5 hl, first and second stage for 30 months. Fining in bottles for 10 months at least.

Alcohol Content

14%

Soil Type

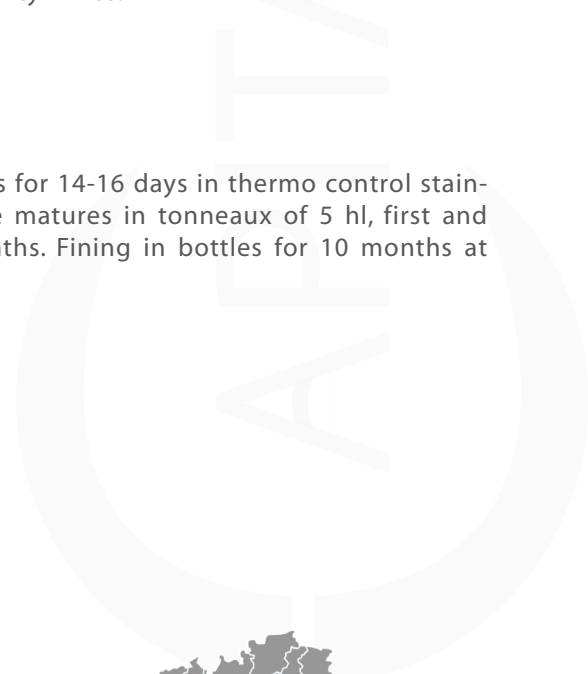
Shale

Vine Cultivation System

Spurred Cordon

Grape Yield

60 quintals per hectare



PRODUCTION ZONE

Country: Italy

Region: Tuscany

Area: Montalcino - Siena



CAPITAL WINES

3222 N Street, NW 4th floor
Washington DC 20007 USA
Tel: 1.877.290.5134 - Fax: 202.965.7119

CAPITALWINESLLC.COM

