

PS
WINE

premium wine selection

Vini di Qualità



Brunello di Montalcino

Azienda Agricola Quercecchio

CLASSIFICATION	D.O.C.G.
TYPE	Red
REGION	Tuscany
PROVINCE	Siena
GRAPE VARIETY	Sangiovese
TYPE OF FARMING	Conventional
HARVEST	Manual, in the first 10 days of October

VINIFICATION

It is made in the traditional way with modern technology from the Sangiovese varietal known in Montalcino as “Brunello”. After a careful selection in the vineyard, the picked and crushed grapes are then fermented in temperature-controlled steel vats that are often stirred and left to macerate in their skins for a long time.

MATURATION

After vinification the wine is allowed to age for at least three years in barrels made from Slavonia wood and French oak. Four years after the harvest it is bottled and then continues its aging process in the bottle for at least four months.

TASTING NOTE

Ruby red colour with flashes of garnet. The nose is full, with a rich aroma containing hints of vanilla, violets and cherries and a robust flavour that is warm and generous. On the palate it's full-bodied and decisive, warm, velvety and balanced. It reveals fruity aromas and well knit tannins. It goes well with flavourful Italian cuisine, especially roasted meat and seasoned cheeses.

SIZES AND SPECIAL PACKAGING

75 cl bottles.