

PS
WINE

premium wine selection

Vini di Qualità



Brunello di Montalcino Riserva 2015

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. Brunello Riserva is produced only when the harvest is brilliant, as 2015 year.

VINIFICATION

It is made in the traditional way with modern technology from the Sangiovese varietal known in Montalcino as “Brunello”. After a careful and accurate selection of the grapes, the picked and crushed grapes are then fermented at controlled temperature in 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 50 months in Slavonia and French oak barrels. Five years after the harvest, it is bottled and then continues its aging process in the bottle for six months, as the production disciplinary indicates.

TASTING NOTES

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

SIZES AND SPECIAL PACKAGING

75 cl bottles.