

Brunello di Montalcino



The grapes for this wine are grown in Jessica's sustainably-managed vineyards in the Montosoli Cru of Brunello.

Maceration on the skins with frequent pumping over the cap for greater extraction of tannins and colour from the skins. Everything in the winery is done by hand.

Fermentation takes place in steel followed by aging for 36 months in 50 hl Slavonian oak barrels. Refinement in bottle for at least six months before release.

Grape varieties : Sangiovese

Altitude : 300m ASL

Soil : Silty clays, marls and limestone

Alcohol : 14.5%

Tasting notes :

Vibrant on the nose, with elegant, delicate floral notes and red fruit accents. Juicy and expressive with beautiful balance.

Press Notes

AG Vinous

2015

93 points

