

ClaSSicO

Fine Wines & Spirits
-est. 2002 -

La Palazzetta

Brunello di Montalcino Riserva



Varietal: 100% Sangiovese.

Soil: loose texture, calcareous, rich in skeleton.

Elevation: 365 m asl

Practice: Biodynamic

Dry Extract: gr / liter

Appellation: DOCG Montalcino

Production: cs

Alcohol %: 14.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: A superfresh wine, the nose full of licorice, strawberries, redcurrants and dried cherries. Violet, rhubarb and earthy minerality as well. Full-bodied on the palate, the red-fruity style shines, again with licorice. The tannins are firm, velvety and long with integrated, refreshing acidity. Very good balance overall. Drinkable now but best in 10 years.

Vinification: Only in the best vintages, after a careful selection and hand harvesting of the grapes, start the fermentation at a controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation.

Aging: 5 years in french oak cask then refinement in bottle for 6 months

Food Pairing : Red meat, game and aged cheeses..

Accolades

2019 **94** pts W. Enthusiast



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