

BRUNELLO DI MONTALCINO DOCG COLSERENO





RED

Denomination: D.O.C.G.

Grapes Variety: SANGIOVESE 100%

Alcohol content: 13.5 %
Bottle size: 750 ml
Product Area: TOSCANA

Brunello di Montalcino is a world famous wine obtained by the vinification of Sangiovese grapes only.

After aging in oak barrels of different sizes for at least 2 years it refines in bottle for 5 to 6 months.

It is most appreciated for its intense ruby red colour with slight garnit reflections, it is intense and persistent in the nose with hints of durmast, elegant and austere in the mouth. With a great personality, it is best accompanied with roasted and grilled meats, game and mature cheeses.

We recommend to uncork at least I hour before serving at a temperature of around 20-21°C.

