








Vi. Sco., Inc.
Wine Importer & Distributor

PRODUCT OF ITALY



BRUNELLO DI MONTALCINO DOCG TRAMBUSTI



-  RED
-  Appellation : D.O.C.G.
-  Grapes Variety : Sangiovese 100%
-  Alcohol Vol. : 14.5 %
-  Bottle size : 750 ml
- Region : **Tuscany**



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 1 hour before serving at a temperature of around 20–21°C.
Vines: 100% Sangiovese

 **TRAMBUSTI**
Casa Fondata nel 1934



Chianti Trambusti was founded in 1934 by Orlando Trambusti, a wine lover and connoisseur who decided to turn his own natural vocation into a profession.

Today the company is a large wine making firm with modern, functional equipment used to produce and bottle top quality wines, while fully respecting its traditions and the territory. In the 2000s, the company returned to its territorial vocation, purchasing Tenuta Poggio ai Mandorli in Greve and restoring it to its original splendour.