



BRUNELLO DI MONTALCINO

VINTAGE 2017

DENOMINAZIONE D'ORIGINE
CONTROLLATA E GARANTITA

This wine is the result of a collaboration with a branch of our family that cultivates its vines near the Biondi Santi estate, "Il Greppo," the cradle and heart of the Brunello di Montalcino appellation. The

Sangiovese grape, known as "Brunello," benefits from one of the world's finest terroirs in this region.

The soil in and around this village consists of a mix of clays, marine detritus, Pliocene sands, and Santa

Fiora stones, which originated from the extinct volcano on Monte Amiata. The unique Alpine-

Mediterranean climate creates late-ripening seasons, resulting in wines that age gracefully and exhibit the

full range of Sangiovese's bouquet and varietal characteristics.



Monte Chiaro



GRAPES VARIETY: Sangiovese Grosso 100%

ZONE: Zona Ovest - Montalcino.

Alcool: 13,5% Vol.

VINEYARDS: Selection by east Montalcino vineyards, altitude from 480 to 560 mslm.

SOIL: The soil alternates clays and marine detritus with Pliocene sands and Santa Fiora stones

WINEMAKING & AGING

Harvesting method: Manual in small crates. Immediate destemming and soft pressing. Aging: 30 months (minimum 24 months) in 25/32 hectolitre Slavonia and Allier oak barrels, with ageing in bottles for at least 8 months.

BOTTLES: 2000 bottles 0,75 l - 200 cases

TASTING PROFILE

Color: Bright and vibrant garnet color

Aromas: The nose offers hints of dried rose, forest floor, sweet-spicy, balsamic herbs and black cherry under spirits.

Taste: The palate is elegant, velvety, with refined tannins, a vibrant acidity, and a perfectly balanced finish.

FOOD PAIRING

Our Brunello is a triumph of flavors and elegance, enjoyable also just released especially if paired with, deer with blueberry sauces, fillet with black truffle, wildboar with juniper, roasted lamb, and steak.



ORGANIC CERTIFIED

Alessandro Griccioli Viticoltore