



BRUNELLO DI MONTALCINO

VINTAGE 2017

DENOMINAZIONE D'ORIGINE
CONTROLLATA E GARANTITA

This wine is the fruit of a collaboration with a part of the family which grows its vines close to Biondi Santi estate "Il Greppo", cradle and heart of the Brunello di Montalcino appellation. Around this village, the Sangiovese, called "Brunello", benefits from one of the best terroirs in the world. Here, the soil alternates clays and marine detritus with Pliocene sands and Santa Fiora stones, originating from the extinct volcano on Monte Amiata. A unique Alpine-Mediterranean climate gives late-ripening seasons, creating long aging wines which can express all 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: 3000 bottles 0,75 l - 20 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