

Libero

COUNTRY

Italy

REGION

Tuscany

APPELLATION

Brunello di Montalcino DOCG



Brunello di Montalcino 2019

VARIETALS

100% Sangiovese

VINEYARD PHILOSOPHY

Organic

VINEYARD SIZE	TERRAIN	ALTITUDE
1.3 ha on the northern side of Montalcino, 3.5 ha on the south side	Hilly	300-500m
DENSITY	VINE AGE	
5,000 plants per hectare	30+ years	

CLIMATE

Optimal growing season with rainfall in early spring followed by a generous amount of sunshine in the summer months without extreme heat. Harvest was wonderful and the quality of the fruit represented the balance of sun and soil.

HARVEST PERIOD

Hand-harvested from the second week of September to the first week of October.

VINIFICATION

Fermentation occurs in both stainless steel and concrete tanks.

AGING

Aged in used French oak and large, Slavonian oak casks. The wines from the two vineyards were aged separately and created from 6 different barrels to amass the final blend.

LONGEVITY

10-15 years.

OF BOTTLES PRODUCED

12,500

FIRST VINTAGE PRODUCED

2015

ANALYTICAL DATA

ABV
14.0% Alc./Vol.

TASTING & PAIRINGS

Appearance: Dense, dark red

Nose: Powerful, round notes of liquorice and ripe black cherry.

Palate: Juicy, spicy, and full of dark fruit notes, with smooth tannins and a lasting finish.

Pairings: Meat dishes, hard cheeses, or rich pasta dishes.

Serving Temperature: 62-66°F



Wine Enthusiast
96PTS

Vinous
91PTS

AVAILABLE FORMATS

750 ml



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