COTARFII A



BRUNELLO DI MONTALCINO DENOMINAZONE ORIGINE CONTROLLATA E GARANTITA

GRAPES

SANGIOVESE GROSSO 100%

PRODUCTION ZONE

MONTALCINO

ALTITUDE OF THE VINEYARD

450 METRES ON THE SEA

LEVEL

TRAINING SYSTEM

GUYOT

HARVEST

BY HAND

AVERAGE AGE OF THE VINES

OVER 25 YEARS

HARVEST TIME

THE BEGINNING OF OCTOBER

AGEING

30 MONTHS IN WOOD

FINING

6 MONTHS IN THE BOTTLE



THE WINE

A ruby wine concentrated and brilliant. On the nose, it has notes of withered with plum and dehydrated cherry. It has earthy aroma and notes of fresh juniper underwood, dried flowers and white musk.

The taste releases an evolution for the presence of elegant, silky and rich tannins. Clean, deep and sapid with a long lasting finishing. Unique and recognizable for tone and frankness.