COTARELLA



BRUNELLO DI MONTALCINO DOCG

GRAPES

SANGIOVESE GROSSO 100%

PRODUCTION ZONE

MONTALCINO

ALTITUDE OF THE VINEYARD

450 METERS 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

40 MONTHS IN OVAL BARRELS

FINING

12 MONTHS IN THE BOTTLE



THE WINE

Rubin red wine intense and brilliant with brownish colors. The wine has strong notes of dried flowers, face powder, nutmeg, cloves, spices and tobacco. The finishing has a distinctive aroma of underwood. The tannin is smooth and energic, in perfect balance with the delicate wood. The wine promises a long and good ageing. The finishing is sapid, fresh and persistent.

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