

# SAN FIORENZO

## Brunello di Montalcino DOCG

Grapes: 100% Sangiovese Grosso

Appellation: Montalcino DOCG

Notes: Medium textured, largely silt and sand with some clay, resting on sandstone and calcareous marl.

Twenty-day maceration at 82-86°F, and malolactic fermentation in steel. Maturation for 36 months in 500 liter French oak barrels and in 60 hl Slavonian oaks, followed by a further 12 months in the bottle.

Deep ruby red. Offers up aromas of well-ripened wild berry fruit, blackberry preserves, tobacco leaf and tanned leather. An expansive, generous palate displays rich mouthfeel, developing into a lengthy finale marked by fruit liqueur. Pairs with a wide range of meats, particularly game and boar, and with aged pecorino cheese.

Serving: Serve at 65°F

Total acidity: 5.4 g/l

Residual Sugar: 0.5 g/l

Alcohol by Volume: 13%

Formats: 750ml/6 bottles

