



TENUTA di SESTA

BRUNELLO DI MONTALCINO RISERVA
D.O.C.G.



Sangiovese at its purest. It is produced exclusively in the best years. After ageing for 40 months in 30 hl Slavonian oak barrels it obtains its delicacy and roundness and develops its austere and imposing aroma. It completes its evolution in the bottle for at least six months. It offers a fine and expansive fragrance of red fruit and is strong and dense on the palate with long, balanced and elegant taste embellished by a great tannin structure. Colour ruby red with garnet red reflections. Scent intense, excellent, broad bouquet, spicy (liquorice, tobacco, black pepper, chocolate) and long lasting with hints of brushwood, red berries and soft humus and mushroom. Taste dry, warm, soft with velvety tannins, balanced, very intense and very persistent.



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Riserva Brunello pairs superbly with Italian and International cuisine; typical tuscan dishes, roasts, game, mushrooms, red meats and seasoned sheep's cheese.



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Vintage	2009
Grape variety	100% Sangiovese Grosso.
Training system	cordon-spurred training system.
Vine density per hectare	5000 plants.
Altitudes of vineyards	from 280 to 350 metres above sea level.
Location	south exposition
Cultivation practices	manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest. In the Riserva vineyards, all agricultural practices are carried out at the ideal moment for the vines.
Vinification	duration of maceration of 25 days; alcoholic and malolactic fermentation take place in stainless steel tanks equipped with thermostatsto control the temperature.
Ageing	slovenian oak barrels of 30-35 hl for 3,5 years.
Bottles ageing	12 months
Average annual production	4.000 bottles.
Bottle type	bordeaux 600g.
Alcohol content	14,50% vol.
Total acidity	5,7 g/l.
Total dry extract	31.9 g/l.
Colour	ruby red towards garned with ageing.
Aroma	Ethereal that crumbles into shades of violet, iris, bringing the humble fruits of the forest to mind.
Flavour	dry, soft with velvet tannins, balanced, very intense, very persistent and elegant.
Food wine pairing	Red meat, preferably wild game, and aged cheese.
Harvest time	from 25/09 6to 05/10
Harvest	manual harvest