



TENUTA di SESTA

RISERVA BRUNELLO DI MONTALCINO DOCG  
DUELECCI EST



*di Brunello della Tenuta di Sesta  
ale di un accurato lavoro  
iglieri vigneti di brunello  
vigneto Duelecci risultato il  
r diversi anni si è deciso di  
stigiosa bottiglia. Il vigneto  
ne eccellente estendendosi sul  
ollina nel versante sud di  
edono tutti i vigneti della  
Duelecci sarà prodotta, a  
ento stagionale, o nella parte est  
na: infatti il terreno molto  
presta a questa destinazione  
che, mentre nel lato ovest il suolo  
ro esprime al meglio il suo  
o nelle annate più siccitose. La  
DUELECCI EST o DUELECCI  
il carattere dell'annata già dall'*



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# RISERVA BRUNELLO DI MONTALCINO DOCG DUELECCI EST



Montalcino Docg Riserva Duelecci Est 2013

100% Sangiovese

100% stem

100% m a.s.l.

Pruning, manual shoot thinning, crown cut, 10-12 buds number per vine, manual harvest. All agricultural practices are carried out manually per vine.

Maceration of 25 days, alcoholic and malolactic fermentation take place in stainless steel tank under control of the temperature.

Ageing in casks of 30/35 hl for 40 months

Ageing in oak cask with ageing

Simple, spicy bouquet and rich in fruit, with some hints

Dark red, intense, soft, velvety tannins, well balanced, persistent, full in the mouth



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, first courses, roasts, seasoned cheeses,

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urest. It is produced exclusively in the  
ort winter pruning, removal in spring of  
ct bunches. Summer thinning of the  
ompromise each plant's ability to ripen  
fection. Hand picking, with grading and  
n the vineyard, removing any imperfect  
g for 40 months in 30 hl Slavonian oak  
s delicacy and roundness and develops  
osing aroma. It completes its evolution  
least six months. It offers a fine and  
e of red fruit and is strong and dense on  
g, balanced and elegant taste  
reat tannin structure. Colour ruby red  
lections. Scent intense, excellent, broad  
uorice, tobacco, black pepper,  
g lasting with hints of brushwood, red  
mus and mushroom. Taste dry, warm,  
nnins, balanced, very intense and very  
ways been the best results of a very  
three best Brunello vineyards of the  
: harvest 2012, after more than a decade  
search, we decide to dedicate the fruit of  
ls (Duelecci Ovest and East depending  
e'll produce the Brunello Docg Riserva  
EST) of the vineyard or from the west  
ending on the season and in particular  
bly soil on the east side is suitable for  
stead the richer soil on the west side  
properties during hotter summers as a  
the best synthesis of terroir. The  
itage will be defined directly on the  
erva DUELECCI EST or DUELECCI  
Brunello pairs superbly with Italian and  
ie; typical tuscan dishes, roasts, fowl  
oms, red meats and seasoned sheep's  
dered a 'wine for meditation' especially  
. well cellared and served at their prime.  
cles should be opened several hours  
decanted, and served at around 18-20°.