



TENUTA di SESTA

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



*Pure Sangiovese from a selection of the best grapes of our vineyards, matured in 20-30 hl Slavonian oak barrels for 30 months with subsequent ageing of minimum six months in the bottle. Uniting traditional and modern technology, Brunello has always been a great wine, certainly important and a pleasure to drink. When it is young, it is rich in scents of fruit and flowers. When it has aged, it acquires complex ethereal characteristics and offers a broad bouquet with an aroma of autumn leaves. Colour ruby red towards garnet with ageing. Scent intense, broad bouquet, elegant, rich in scents of mellow red fruits, spicy in notes of liquorice and tobacco. Taste dry, warm, soft with velvety tannins, balanced, very intense, very persistent and elegant.*

*Brunello pairs superbly with italian and International cousine; typical tuscan dishes, roasts, game, red meats and seasoned sheep's cheese.*



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<b>Vintage</b>	2021
<b>Grape variety</b>	100% Sangiovese grosso.
<b>Training system</b>	cordon-spurred training system.
<b>Vine density per hectare</b>	5000 plants.
<b>Altitudes of vineyards</b>	from 280 to 350 metres above sea level.
<b>Location</b>	south exposition.
<b>Cultivation practices</b>	Manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest.
<b>Vinification</b>	duration of maceration of 20-25 days; alcoholic and malolactic fermentations take place in stainless steel tanks equipped with thermostats to control the temperature.
<b>Ageing</b>	Slavonian oak barrels of 20-30 hl for 2,5-3 years.
<b>Bottle ageing</b>	At least 6 months
<b>Average annual production</b>	40.000 bottles.
<b>Bottle type</b>	bordeaux 550 g.
<b>alcohol content</b>	14,50 % vol.
<b>Total acidity</b>	5,2 g/l.
<b>Total dry extract</b>	32,3 g/l.
<b>Colour</b>	ruby red towards garned with ageing.
<b>Aroma</b>	intense, broad bouquet, elegant, rich in scents of mellow red fruits enriched but delicate spicy notes.
<b>Flavour</b>	dry, soft with velvety tannins, balanced, very intense, persistent and elegant.
<b>Food wine pairing</b>	Brunello pairs with roasts, game, red meats, rich first courses, with sauches and seasoned cheese.