



Ridolfi

Brunello di Montalcino
DOCG

REGION

Toscana – Montalcino

VARIETY

100% Sangiovese



Harvest: Hand-harvested in early October.

Fermentation: Fruit is pressed then fermented in stainless steel tanks for 35- 40 days during which time full malolactic fermentation occurs.

Aging: 36 months in large Slavonian oak barrels or botte, then bottle aged an additional 12 months in bottle.

TASTING NOTES

Leafy underbrush, new leather, dark berry and chopped herb aromas waft out of the glass. The fresh palate doles out succulent wild cherry, ripe raspberry, white pepper and cinnamon notes, blanketed in smooth, round tannins. A licorice note caps off the finish.