



RISERVA DI BRUNELLO DI MONTALCINO DOCG



In 1990, Carla Visconti, wife of Flavio Fanti, decided to make her Brunello di Montalcino, from the vineyards La Palazzetta. Respect for the territory, care for the vines, and responsible winemaking come together in this intense and powerful traditional style wine.

Production area Castelnuovo dell'Abate - 365 m slm

Soil Limestone rich on stone marl

Grape 100% Sangiovese

Planting density 5.500 ceppi/Ha

Vineyard System: cordone speronato and guyot

Age of vineyards of About 40 years older

Alcohol 14,50%

Vinification This wine is made only in the best vintages, harvest by hand from the most olders vineyards. Natural fermentations with indigenous microorganisms.

Aging % years in old french oak

Bottle aging 8 months

Color Ruby, garned colour.

Profumo Engaging, with a prevalence of tertiary notes, declined of chocolate and tobacco with balsamic tones and hetaeras hints.

Tasting Full body with great tannins, excellence freshness, persuasive and elegant character, extreme longevity.

with Meditation wine.