



BRUNELLO DI MONTALCINO BACCIO DOCG

AREA OF ORIGIN:

Tuscany, province of Siena (Municipality of Montalcino).

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with elevations of 200 to 600 metres above sea level, with soil geologically dating back to the period included between the Cretaceous and the Pliocene, mostly characterised by clay.

GRAPE VARIETIES:

100% Sangiovese (Brunello).

COLOUR:

Intense ruby red verging on garnet red when aged.

CHARACTERISTICS:

This wine has a characteristic bouquet and an intense, warm, dry, long-lasting flavour with traces of tannins.

GASTRONOMIC COMBINATIONS:

This wine is suitable for long ageing and should be served at a temperature of 20°C, by decanting it into a carafe a few hours before drinking.

SERVING TEMPERATURE:

In red, with lengthy steeping on skins in stainless steel tanks and subsequent ageing in oak casks for at least 2 years, four months of which in bottles. The wine can be put on the market on the 1st January of the year following the period of 5 years from the year of harvesting.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Black P.V.C.