



CASTELLI MARTINOZZI



Brunello Di Montalcino

Name: Brunello di Montalcino

Classification: DOCG

Type of wine: Red

Vine: Sangiovese

Location of the cultivated areas: Montalcino – Villa Santa Restituta

Disposition: South – South/West

Altitude: from 400 to 480 m above sea level

Characteristics of the cultivated soil: composed mainly of the elements of silicates and limestone with the presence of minerals. It has a rude structure and is characterized by the presence of rocks (stony soil).

Form of cultivation: spurred cord or guyot

Density of planting: around 4800 stems/hectare

Year of planting: the age of vineyards from 20 to 25 years

Production per hectare: 50 quintal/hectare

Period of grape harvesting: the end of September – the beginning of October

Method of harvesting: manual

Wine-making: fermentation at a controlled temperature (max 24/26°C).

Maceration in stainless steel bowls with continuous mixing.

Seasoning: min 36 months in French oak barrels.

Period of bottling: September

Refining in bottles: min 4 months

Type of bottles: classic Bordeaux

Alcohol content: 14,5%

Best temperature for serving: 18/20 C.

Organoleptic Characteristics

Color: ruby red closer to pomegranate, after some years acquires a tint of amber.

Aroma: complex intensive and elegant bouquet with scent of undergrowth and predominance of violet and musk.

Taste: blackberry and dried cherries tones, dry but not much with polished tannins. Lively, harmonious and lingering.

Gastronomical Complements

A perfect complement to red game meat, roasted or barbecued, and to the well-seasoned first course in accordance with Italian tradition. It's a perfect complement to cheeses with a strong taste (pecorino, parmigiano reggiano, cheeses of alpine meadows etc).

