



CASTELLI MARTINOZZI

# Brunello Di Montalcino Riserva



**Name:** Brunello di Montalcino Riserva

**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:** first decade of October

**Method of harvesting:** manual

**Wine-making:** fermentation at a controlled temperature (max 26/28°C).  
Maceration in stainless steel bowls with continuous mixing.

**Seasoning:** min 36 months in French oak barrels.

**Period of bottling:** October - November

**Refining in bottles:** min 6 months

**Type of bottles:** classic Bordeaux

**Alcohol content:** 14.5%

**Best temperature for serving:** 16/18 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 dried cherry, blackberry and spices.

**Taste:** full bodied with soft tannins, dried black cherries and blueberries, powerful and lingering finish.

## *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) or just a meditation wine.

