

“BRUNELLO DI MONTALCINO”

Brunello di Montalcino 2017

Made from the fine grapes of Montalcino vine fields, Brunello Triacca is the prestigious fruit of our partnership with the historic estate of Villa Poggio Salvi, resulting in a complex red wine of sheer elegance.



— BRAND

Triacca

— TYPE

Red Wine

— AREA OF PRODUCTION

Region: Tuscany

Province: Siena

Municipality: Montalcino

— GRAPE BLEND

Sangiovese

— APPELLATION

Brunello di Montalcino DOCG

— TERRAIN COMPOSITION

A terroir of sandy clays, poor in cement

— YIELD

650g/m²

— FARMING SYSTEM

Spurred Cordon

— VINIFICATION

Maceration with skins for 18-20 days in 130 hl stainless steel fermentation vats with automatic treaders, four temperature-controlled delestages at 29°C

— AGEING

Takes place in 15-20 hl wooden barrels for 30 months, then in the bottle for 4 months

— ALCOHOL CONTENT

14.5% vol

— TOTAL ACIDITY

6.3g/l

— RESIDUAL SUGAR

0.9g/l

— LONGEVITY

9 years

— TASTING NOTES

On the nose it unveils forest fruit hints and spicy juniper, toasted hazelnut and coffee bean notes. On the palate it is round, with soft tannins. Excellent persistence, with a succulent and fresh finish

— COLOUR

Intense ruby red

— SERVING SUGGESTIONS

Ideal served with grilled meats, game and mature cheeses

— SERVING TEMPERATURE

17-19°C

— SIZE

75cl

