



**PICCINI**<sup>®</sup>  
Wines since 1882



UPC# 8 002793 00137 2  
12pk/750ml

## BRUNELLO DI MONTALCINO DOCG 2018

*Tuscany is widely regarded as the epicenter of the Italian wine world, and Montalcino, with its wines (Brunello and Rosso), marks the “when” and “where” of greatness. Among the pantheon of wine, Brunello’s international recognition in the press ranks among the best wines in the world, not just in Italy.*

### VARIETAL

100% Sangiovese Grosso

### APPELLATION

Brunello di Montalcino

**SOIL** Limestone-based soil with balanced content of clay and schist, located at an altitude of almost 1150ft from where it benefits from sea breezes carried on from Maremma.

**WINEMAKING** The grapes are hand-picked in late summer when they are perfectly ripe, usually in October. Fermentation takes place in stainless steel vats for 10-12 days. The charm of a complex wine like Brunello di Montalcino derives from the aging period, during which the freshly-fermented wine matures and slowly absorbs aromas and fragrances from the wood of the barrels. The wine remains in oak for at least 2 years and rests another 6 months in bottles. Before bottling, the wine is stored in a controlled temperature environment until its release to the markets, at least 5 years after the harvest.

**AGING** 20 months in oak barrels. 4 months in barriques. 24 months of storage. 6 month refinement in bottle.

**TASTING NOTES** Piccini’s Brunello is immediately recognizable by its complex red color, tending towards garnet. Its bouquet is punctuated by delicious notes of licorice and cherry, while the palate offers an elegant and structured experience thanks to its soft tannic texture.

**FOOD PAIRING** Serve with game or matured cheeses.

### ALCOHOL

14.0%

### SERVING TEMPERATURE

64° F

