

## VILLA AL CORTILE

### BRUNELLO DI MONTALCINO DOCG

*If Tuscany is widely considered the epicenter of the Italian wine world, Montalcino and its wines ( Brunello and Rosso ) mark the “when” and “where” of greatness happening. In the pantheon of wine judging, the recognition of Brunello receives in the international press ranks among the world’s – not just Italy’s – best wines.*

**Type :** red

**Grapes :** Sangiovese Grosso 100%

**Alcohol content:** 13.5 %

**Denomination:** Docg

**Wine maker:** Santo Gozzo

**Production area:** Montalcino

**Soil:** Limestone-based soil with balanced content of clay and schist, located at altitude of 350m from where is benefits from sea breezes carried on from Maremma.

**Vinification:** The grapes are hand-picked in late summer when they are perfectly ripe, usually in October. Fermentation takes place in stainless steel vats for 15-20 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 the bottling, the wine is stored in controlled temperature medium until its released on the markets, starting with minimum the 5th year after the harvest.

**Aging:** 20 months in oak barrels of 25hl ; 4 months in barriques; storage: 24 months ; 6 months refinement in bottle.

**Tasting notes:** Almost impenetrable dark red colour, sustained and round with complex notes of liquorice and ripe black cherry, both powerful and classy. Full, ripe, spicy black-skinned fruit on the palate, smooth tannins expose great elegance. Chestnutty fruit long aftertaste.

**Food pairing:** Serve it at 18°C with game or matured cheeses.

