



ORGANIC CERTIFICATION FROM 2018 HARVEST

VISCONTI S.S.

BRUNELLO DI MONTALCINO DOCG

Production area	Castelnuovo dell'Abate - 365 m above the sea level.
Soil characteristic	Limestone rich in stone marl
Grapes	100% Sangiovese
Planting density	5.500 plants/Ha
Vineyard b. sistem:	Spur pruned
Age of vineyards	about 35-40 years older.
Alcohol	14,50%
Vinification	After a careful selection and harvesting of the grapes, start the alcoholic fermentation at a controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation.
Aging	3,5 years in french oak cask
Bottle-aging	6 months
Colour	Intense garned red colour
Bouquet	Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate
Taste	Soft tannins, good acidity, harmonious and helegant
Pair with	Red meat, game and cheese

