



CASTIGLIONE DEL BOSCO

## BRUNELLO DI MONTALCINO

*Complexity, elegance, and an inviting, mouth-filling palate are the hallmarks of this Sangiovese grown in the 42-hectare Capanna vineyard, unique in Montalcino for its exposure and location. The organic management enhances the expression of the vineyard. A garnet-flecked ruby red, it releases generous, emphatic fragrances classic to Brunello, developing a near-endless progression notable for its beautiful balance.*



Appellation:	Brunello di Montalcino DOCG
Grapes:	Sangiovese 100%
Harvest period:	Mid-October
Soil profile:	Presence of clay shale and marl (Galestro)
Elevation:	350 - 400 metres
Training system:	Guyot
Vineyard density:	5.000 vines/ha
Vineyard yield:	40 q/ha
Vinification:	18 days in steel tanks, at a temperature of 28°C.
Maturation:	24 months in barriques and French oak barrels of 30-50 hl