



FULIGNI



Brunello di Montalcino DOCG 2016

Grapes:	100% Sangiovese
Region:	Tuscany
Vineyard Location:	From vineyards located east of the town of Montalcino
Exposure:	East/Southeast
Altitude:	980-1,480 feet above sea level
Soil:	Stone and clay
Vine Training:	Spur-pruned cordon
Vine Age:	20-30 years
Time of Harvest:	Late September
Vine Density:	2,024 vines per acre
Total Production:	30,000 bottles
Vinification Process:	Undergoes temperature-controlled fermentation & maceration sur lie for an average of 18 days
Aging Process:	The wine is aged two to three months in steel and 24 to 36 months in Slavonian oak barrels (30-45 hl) and Allier oak tonneaux (5-7.5 hl).
Alcohol Content:	14.50%
Tasting Notes:	Deep garnet color with orange hues, the bouquet shows red fruit and spice, confirmed on the palate. Soft tannins, firm structure and silky texture.
Winemaker:	Paolo Vagaggini
Winery Philosophy:	For Fuligni, terroir is the essence of great wines, and is the cultural legacy of generations of winegrowers who work a piece land to capture its best exposures and to perfect cultivation and aging techniques just as the Fulignis have done over the last century at their estate in Montalcino.
Cellaring:	10-20 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with rich, structured dishes, such as red meat, game, seasoned cheeses