



FULIGNI



Brunello di Montalcino Riserva DOCG 2016

Grapes:	100% Sangiovese
Region:	Tuscany
Vineyard Location:	East of the town of Montalcino
Vineyard Size:	34.5 acres
Exposure:	East/Northeast
Altitude:	980-1,480 feet above sea level
Soil:	Stony and tuffaceous
Vine Training:	Spur-pruned cordon
Vine Age:	20-30 years
Time of Harvest:	Late September
Vine Density:	2,024 vines per acre
Total Production:	14,000 bottles
Vinification Process:	Undergoes temperature-controlled fermentation and maceration sur lie for an average of 20 days
Aging Process:	The wine ages five months in steel and 36 months in Slavonian oak barrels. Finally, the wine is aged at least six months in bottle.
Alcohol Content:	14.50%
Dry Extract:	32.6 g/l
Acid (total):	5.9 g/l
Acid (volatile):	0.70 g/l
Tasting Notes:	Deep garnet color with remarkable elegance and complexity, and a beautiful bouquet of marasca cherries, tobacco and mint, with a lovely, long finish
Winemaker:	Paolo Vagaggini
Cellaring:	20+ years
Closure:	Cork
Food/Menu Pairing:	Pairs well with rich, structured dishes, such as red meat, game, seasoned cheeses