



# FULIGNI



## Brunello di Montalcino DOCG 2014

<b>Grapes:</b>	100% Sangiovese
<b>Region:</b>	Tuscany
<b>Vineyard Location:</b>	From vineyards located east of the town of Montalcino
<b>Exposure:</b>	East/Southeast
<b>Altitude:</b>	980-1,480 feet above sea level
<b>Soil:</b>	Stone and clay
<b>Vine Training:</b>	Spur-pruned cordon
<b>Vine Age:</b>	20-30 years
<b>Time of Harvest:</b>	Late September
<b>Vine Density:</b>	2,024 vines per acre
<b>Total Production:</b>	30,000 bottles
<b>Vinification Process:</b>	Undergoes temperature-controlled fermentation & maceration sur lie for an average of 18 days
<b>Aging Process:</b>	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).
<b>Alcohol Content:</b>	14.50%
<b>Tasting Notes:</b>	Deep garnet color with orange hues, the bouquet shows red fruit and spice, confirmed on the palate. Soft tannins, firm structure and silky texture.
<b>Winemaker:</b>	Paolo Vagaggini
<b>Winery Philosophy:</b>	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.
<b>Cellaring:</b>	10-20 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pairs well with rich, structured dishes, such as red meat, game, seasoned cheeses

