

BRUNELLO DI MONTALCINO *Antonluca*

Denominazione di Origine Controllata e Garantita

RED WINE
PRODUCT OF ITALY

Net. Cont. 750 ml



Grapes: 100% Sangiovese

Vinification: After careful selection and harvesting of the grapes, alcoholic fermentation at controlled temperature and maceration begins, followed by malolactic fermentation.

Aging: Can be 3 - 5 years in oak

Bottle-aging: 4-6 months

Colour: Intense garnet red colour

Bouquet: The wine displays an intense and powerful character, exhibiting a complex array of aromas. Its fruity notes, reminiscent of blackberries and blueberries, are enhanced by subtle hints of chocolate.

Taste: Soft tannins, good acidity, harmonious and elegant

Pairing: Red meat, game and cheese