

# 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



Luca Maroni  
92 PT.

Antonluca  
Brunello di Montalcino  
2016, 2017, 2018, 2019



93 PTS.  
JAMES SUCKLING.COM

Antonluca  
Brunello di Montalcino  
2016, 2018



92 PTS.  
JAMES SUCKLING.COM

Antonluca  
Brunello di Montalcino  
2019