

# CORDELLA

## BRUNELLO DI MONTALCINO

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*Gently perfumed with ripe blackberries, lavender, and cedar box. Full-bodied and smooth on the plate with flavors of black fruit, wet earth, and a hint of cocoa. Firm tannins give way to a lengthy finish.*

Style: Still red

Area of Production: Tuscany, Italy

Appellation: Brunello di Montalcino DOCG

Varietals: 100% Sangiovese

Soil: Sandy clay

Elevation: 350 meters

Farming Practices: Organic

Fermentation: Grapes are destemmed and gently pressed for a 15 day maceration

Aging: 24 months in large oak botti, followed by 8 months in bottle