

# PIETRANERA

## BRUNELLO DI MONTALCINO



Intense ruby red color, with a tendency to garnet red with age. On the nose it presents a wide range of aromas with hints of fruit and spices, nuances of cacao and chocolate. Supple tannins that stand out in the elegant and long finish.

**Color:** Red

**Grapes:** 100% Sangiovese (native grape variety from Piedmont)

**Soil:** Marly with lime and clay

**Age of Vines:** 15 Years old

**Altitude:** 220-350 m above sea level

**Aspect:** SouthEast

**Training System:** Spur-Cordon

**Yield per HI/Ha:** 70 HI/Ha

**Fermentation:** In Stainless Steel Vats, within 25 days of skin contact (maceration with the skins)

**Aging:** 24-30 Months in Slavonian Oak barrels, then ages for another 6 Months in Stainless Steel Vats, and at least 12 Months of bottle evolution prior to release

**Production:** 5,500 Cases

Represented by Soilair Selection

[Sevenfifty.com/pietranerabrunello](https://www.seventy.com/pietranerabrunello)