

PIETRANERA

BRUNELLO DI MONTALCINO



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

Color: Red

Grapes: 100% Sangiovese

Soil: Marl 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, with 25 days of skin contact

Aging: 24-30 Months in Slavonian Oak barrels, then another 6 Months in Stainless Steel Vats, and at least 12 Months in bottle

Production: 66,000 bottles per year

Represented by Soilair Selection

[Seventy.com/pietranerabrunello](https://seventy.com/pietranerabrunello)