

# PIETRANERA

## BRUNELLO DI MONTALCINO RISERVA



Aromas of blackberries, fresh mushroom, and spice. Violets and rich minerality on the palate with earthy undertones. Velvety tannins with spices blossoming on the finish.

**Color:** Red

**Grapes:** 100% Sangiovese

**Soil:** Marly with lime and clay

**Age of Vines:** 30 Years old

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

**Aspect:** SouthEast

**Training System:** Spur-Cordon

**Yield per HI/Ha:** 60 HI/Ha

**Fermentation:** In Stainless Steel Vats, with 25 days of skin contact

**Aging:** 36 Months in Slavonian Oak barrels, then another 6 Months in Stainless Steel Vats, followed by at least 12 Months in bottle

**Production:** 66,000 bottles per year

**Organically Produced** 😊

Represented by SoilAir Selection

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