

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: 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

Aging: 36 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: 66,000 bottles

Represented by Soilair Selection

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