

# PIETRANERA

## BRUNELLO DI MONTALCINO

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*Intense ruby red in color. On the nose it presents a wide range of aromas with hints of fruit and spices along with 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

**Yield:** 70 Hl/Ha

**Farming practices:** organic

**Skin Maceration:** 22 days

**Fermentation vessel:** stainless steel tanks

**Malolactic fermentation:** yes

**Aging:** 24-30 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