



BRUNELLO DI MONTALCINO D.O.C.G.

REGION: Tuscany

GRAPES: Sangiovese Grosso

VINIFICATION: aging in oak barrels for 4 years and in bottle

for 6 months.

TASTING NOTES

Colour: ruby red colour with garnet hints.

Bouquet: generous nose with hints of violet and vanilla.

Taste: robust and velvety.

Alcohol: 13,5% Vol.

Serving temperature: 18-20°C

Food pairing: ideal with braised meat, game, roasts.

SPECIFICATIONS

Ean code: 8013345005371 Bottle: Bordolese 750ml

Case dimensions: 321x241x306 mm

Case weight: 14,4 kg Bottles / case : 12

Pallet configuration: 84 cases (14 cases x 6 layers)