



## SOLARIA

### BRUNELLO DI MONTALCINO

Designation of Controlled and Guaranteed Origin

**PRODUCING COUNTRY:** Italy | Toscana

A clean and tenuous wine, with hints of the wood where it matured. Good tannins and full bodied, overall a soft yet powerful wine.

**GRAPE-VARIETY:**

100% Sangiovese - "Brunello di Montalcino"

**VINIFICATION:** Intense initial pumping over a controlled temperature never exceeding 33 ° C; long maceration on the skins with racking in waning temperature; malolactic fermentation done immediately after the racking.

**AGING IN WOOD:** 30 months in medium sized Slavonian oak barrels and then immediately bottled

**COLOR:** Intense ruby red with garnet reflections, limpid.

**NOSE:** Enveloping with intense fruit, well blended with the oak in which it was aged

**TASTE:** Elegant and distinctive, structured and firm with ultra-fine tannins and a juicy, delicious and very persistent finish. A full-bodied, opulent wine that shows complexity and finesse

**ALCHOL CONTENT:** 14.5%

