



Brunello di Montalcino

Region: Tuscany **Classification:** DOCG

Area: Bounded by the Orcia and Ombrone rivers, the Montalcino hills rise above the plains about 36 kilometers south of the

medieval city of Siena.

Description:

Color: Red

Description: 100% Sangiovese Grapes is one of Italy's most famous and prestigious wines, grown on the slopes around Montalcino -

a classic Tuscan hilltop village 20 miles (30km) south of Siena.

Type: Still wine

Taste: This vigorous and bitter wine, it is which is full

flavored and tannic.

Aroma: Scent of black currant and liquorice.

Alcohol: 13.5%

Aging: 5 years

Food: The ultimate wine for grilled steak, and Tuscany's beef is

indeed the finest in Italy. Marinated and grilled portabello mushrooms over polenta is another excellent partner, and the wine is considered classic with stewed cinghiale or rabbit

ragu over pappardelle.

Temperature: 59° - 72° Fahrenheit, 15° - 22° Celsius

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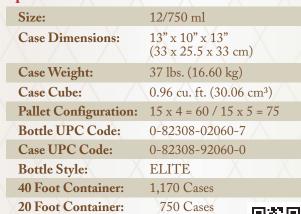
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