



D'AQUINO

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

Specifications:

Size: 12/750 ml
Case Dimensions: 13" x 10" x 13"
 (33 x 25.5 x 33 cm)
Case Weight: 37 lbs. (16.60 kg)
Case Cube: 0.96 cu. ft. (30.06 cm³)
Pallet Configuration: 15 x 4 = 60 / 15 x 5 = 75
Bottle UPC Code: 0-82308-02060-7
Case UPC Code: 0-82308-92060-0
Bottle Style: ELITE
40 Foot Container: 1,170 Cases
20 Foot Container: 750 Cases



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