

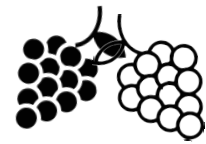


CORTE DEI VENTI

BRUNELLO DI MONTALCINO D.O.C.G.
Montalcino, Italy



14.5% 750mL
ALC/VOL BOTTLE SIZE



100% Sangiovese Grosso

Appellation

Montalcino, D.O.C.G.

Aging process

36 months in Slavonian oak, plus 12 months in bottle.

Tasting notes

Color: Ruby red with garnet reflections.

Nose: Ripe red fruit and sweet spices, balsamic, tobacco, vanilla and officinal herbs.

Palate: Great intensity, deep, round with structure and finesse. Intense and sweet tannins give elegance and persistence.



Aged in Slavonian Oak 36 months



Aged in bottle for 12 months

Serving recommendations

18°C

Food pairings

Beef, venison, game, rich chicken or mushroom dishes, and dishes with a tomato sauce.