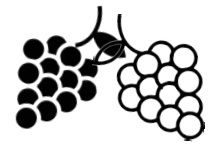




**BRUNELLO DI MONTALCINO RISERVA D.O.C.G.
"DONNA ELENA"
Montalcino, Italy**



15% 750mL
ALC/VOL BOTTLE SIZE



100% Sangiovese

Appellation

Montalcino, D.O.C.G.

Vinification

Grapes come from the best bunches of Sangiovese grosso from the vineyards of Piancornello, on the east side of Montalcino.

Aging process

After alcoholic fermentation, the wine is transferred to Slavonian oak barrels for 46 months, to complete the refinement in the bottle.

Tasting notes

Color: Garnet.

Nose: Ripe red fruits and refined spices, and a hint of tobacco.

Palate: Great balance between acidity and softness is integrated with an extraordinary tannic structure.



Aged in
Slovanian Oak
46 months



Aged in bottle
for 6 months

Serving recommendations

16 - 18°C

Food pairings

Aged cheeses, main courses of red meat, game.