



THE ITALIAN SELECTION



2015



2015

is pleased to introduce

**WINERY:** Tenuta Pian delle Ginestre  
**Brunello Di Montalcino 2015 DOCG**

**VINTAGE:** 2015

**SIGHT:** intense ruby red colour

**SMELL:** mature berries, blackberry jam scents with tobacco and leather notes

**TASTE:** wide, soft, persistent on the palate, with great dark chocolate tannins expressions

**Grape Variety:** 100% Sangiovese

**Production Area:** Tuscany, south area of Montalcino

**Classification:** DOCG

**Soil Composition:** red soil, galestro and stony ground and it's supported at 3 m underground by a clay cove that gives vineyards relief during drought seasons, keeping roots properly moisted

**Vinification:** refined by 3 years aging inside Slavonia durmast barrels and 500 lt tonneaux followed by 12 months inside bottles. This wine stands out for its excellence and longevity

**Exposure:** situated south of Montalcino, 300m above sea level, where grapes find the best conditions to state their qualities, reaching the highest quality for Brunello di Montalcino production. Sheltered north from Tramontana winds, vineyards benefit from the influence of temperate winds coming from the sea that lend wines a unique salty taste

**Harvest Period:** first and second week of October

**Formats:** 750 ml

**Pairing Suggestion:** This wine perfectly matches with red meat, game, wild boar based dishes, aged pecorino cheeses

**Alcohol:** 15.0%

**Acidity:** 6.10 g/l

**pH:** 3.40

## Background

Every word we may say about Brunello di Montalcino, is actually unnecessary. Italy's most famous wine, like many other great ones, is entirely obtained from one grape only: Sangiovese. After 5 years of maturation – wood it's extremely important - it has a great concentration, a good balance, elegance and structure”.

## The Winery

Pian delle Ginestre Winery is a historical winery in the heart of Montalcino, owned by Mrs Grazia Ciacci Bellocci Natalini, descendent from Ciacci Family, ancient and highly valued landholders and wine producers in Montalcino.