



is pleased to introduce

WINERY: Tenuta Pian delle Ginestre ROSSO TOSCANO "BIRBANTE" 2016 IGT

VINTAGE: 2016

SIGHT: ruby red colour

SMELL: Fruity bouquet with red berry notes. Very well structured, yet soft, long-lasting flavour with smooth, velvety tannins

TASTE: really pleasing on the palate, this wine kindly highlights all Sangiovese grapes main features

Grape Variety: 100% Sangiovese

Production Area: Tuscany, south area of Montalcino

Classification: IGT

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: fermented and refined inside inox steel tanks

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 instead appreciate the influence of temperate winds coming from the sea that lend wines a unique salty taste

Vines Per Hectare: 3,000/ha

Harvest Period: first and second week of October

Formats: 750 ml

Pairing Suggestion: this wine perfectly matches with red meats,

cheeses and elaborate fish roasts

Alcohol: 13.0%

Acidity: 5.43 g/l

pH: 3.60

Background

Birbante means rascal, and it perfectly defines the character of this wine. This is a fantastic Red from Montalcino, we can call it as the baby Brunello. Same land, same grape varietal, Sangiovese, same winery, just younger.

The Winery

Pian delle Ginestre Winery is a historical enterprise 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.