

COLLEMATTONI BRUNELLO DI MONTALCINO

"Italian nobility"

Story

Brunellos are among the most highly regarded wines of Italy. This magnificent family-estate Brunello is delicious right away, yet will reward patience even after 20 years. The grapes are hand-harvested from the beautiful hills of Montalcino, at about 400 meters above sea level. The wine ferments in stainless steel and is then aged for at least 30 months in 32-hectoliter Slavonian oak casks, during which its flavor deepens and develops impressive complexity. Finally, it matures for another 4 months in bottle.

COLOR Clear, Burgundy-like red




AROMA Its generous bouquet reveals layers of dark berries, herbal notes, violets, and gentle noble wood.

TASTE The long palate enchants with nuances of cherry, oak, a hint of stable-like earthiness, and leather. Noticeable yet soft tannins and the characteristic acidity of Sangiovese give the wine an exceptionally firm structure.

TIPS FOR USE At its best paired with typical Tuscan flavors: a wide variety of meat dishes such as stews or bistecca alla fiorentina, as well as hard aged cheeses.

WINE TYPE	Red wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Sangiovese	BOTTLE CLOSING	Natural cork
MANUFACTURER		BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	14,5%	PRODUCT NUMBER	256023

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
 Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
 Social responsibility			
 Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari



Collemattoni

