



# Sasso di Sole Winery





## BRUNELLO DI MONTALCINO DOCG

- Brunello comes from a distinct variety of Sangiovese grape, dubbed Sangiovese Grosso. It's known for large, luscious grapes with thick skins, high tannins and acidity.
- The grapes must come from vineyards in and around Montalcino, with the wine having been produced and bottled in the town.

- The most important appellation in Tuscany, and among the most important in Italy (along with Barolo and Barbaresco).
- Its name means "The Brown One."
- Biondi Santi Family introduced Brunello to the world.
- One of the first Italian wines to be granted the DOCG status in 1980.

- The DOCG classification for Brunello, given in 1980, also states that the wine must contain 100 percent Sangiovese Grosso grapes.
- It is required to age a minimum of 24 months in barrels and 4 months in bottles; before its release, it must age for 5 years total.
- Brunello Riserva, limited to the best grapes from the best harvests, must age for a minimum of 24 months in barrels and 6 months in bottles; combined, it must age for 6 years before its release.







## 2015 BRUNELLO DI MONTALCINO DOCG

### Notes:

Produced from the finest Sangiovese grapes manual harvested from vineyards that grow at an altitude of 300 meters (984 feet) above sea level. The soil is rich in marine fossils, with a fair amount of clay and silt. Harvested the last week of September. The wine is aged in 50 hl Slavonian oak barrels for several months, following the oldest tradition of the area. Take your time with this wine, meditate on it, drink slowly with complex food.

**Grape:** 100% Sangiovese  
Grosso

**Region:** Montalcino

**Serving Temperature:**  
18° C (64.4° F)

**Drink by:** It can be aged up to 20 years. It will reach its peak in the next three to five years.

**Appearance:** Intense ruby red with garnet reflections.

**Nose:** Intense, persistent, fine, flowery, fruity, spicy.

### Taste:

Dry, warm, soft, quite fresh, quite tannic, sapid, with body, balanced, intense, persistent, fine.

### Pairings:

Wild meat, stewed meat, dark chocolate, aged cheese.

