



A M A N T I S

BRUNELLO DI MONTALCINO DOCG



VINEYARD

Production area: Montalcino
Soil: Clay mix, very rich in skeleton
Density: 10.000 stocks per hectare

CULTURE

Sustainable cultural practices
Training system: monolateral spurred cordon
Clearing out of unripe grapes in July and August
Grapes entirely hand-harvested
Hand-sorting on the vine, followed by a double selection of the best berries on sorting tables

VINIFICATION

In oak casks of 30 hl to optimize parcellar selection
Filling of the oak casks entirely by gravity flow
Fermentation: temperature of 30-32°C; several punching-down are realised
Maceration with submerged cap for 3 weeks

AGEING

In French oak casks during 30 months
Refining in bottle for a minimum of 12 months

BLEND

Sangiovese 100%

ORGANOLEPTIC ANALYSIS

Colour: deep ruby red, with garnet red reflections
Fragrance: intense and elegant, with notes of spices and black fruits
Taste: great structure and balance, spicy, very long in the palate
Service: at 20°C, perfect with red meat, roast beefs and game meat