

Il Valentiano



Brunello di Montalcino D.O.C.G. Campo di Marzo

Production area: the communal territory of Montalcino.

Exposure vineyards and altitude: south / 350- 400 mt over the sea.

Vines and vineyards growing system: spurred cordon with 4000 plants per hectare.

Average age of the vines: 35 years.

Maximum yield of grapes: 55 quintal per hectare.

Grapes variety: Sangiovese 100%.

Grape harvesting time: end of September, beginning of October.

Wine-making: stainless steel containers of 80 hl. with temperature control at a maximum of 28° C., for 25 days of which 3 for pre-fermentation steeping at 12° C.

Malolactic fermentation: complete

Ageing: 36 months in French oak casks of 10 hl. each.

Improvement and refining in bottles: 12 months.

Color: limpid and brilliant wine with ruby red tending to lively garnet color with ageing.

Scent: intense and lasting with nuances of brush lands, aromatic woods, small fruit, vanilla and fruity jam, all combined.

Taste: elegant and harmonic body with a long aromatic persistence.

Alcohol grade: 14,5%.

Matching: red meat, games and aged cheese. It is also considered the perfect wine to drink in front of fire place while relaxing.

Serving temperature: 18°C.-20°C. after being settled. For an old wine it is wise to decant it into a decanter so that it can breathe and be savored in complete purity.