



Brunello di Montalcino DOCG

TECHNICAL NOTES:

Brand: Magna Terra Italica

Grape Variety: Sangiovese 100%

Alcohol: 14%

Colour: Garnet Red

Total Residual Sugar: 1 g/l

VINEYARDS:

Cultivation Area: Montalcino, Tuscany

Vineyard Altitude: 300m above sea level

Training System: Guyot

VINIFICATION:

Skin contact period: 15 days

Vinification vats: Oak Barrel

Ageing: 18 months in oak barrels + 6 months in
barriques+ 6 months in bottle

TASTING SUGGESTION:

Tasting Impression: Dry with silky tannin, full bodied

Tasting temperature: 18° C