



## VIGNA MARRUCHETO

### Brunello di Montalcino DOCG

#### *Area of Production:*

Montalcino, Southern Tuscany, Italy.

#### *Soil:*

Area characterized by sediments of marine origin with coarse well-rounded pebbles, light brown in color, immersed in a sandy matrix, yellowish, sometimes brown reddish in color.

#### *Grape Variety:*

100% Sangiovese

#### *Production Technique:*

The vineyard planted in 2009, uses a mixed viticultural system in which the spurred cordon and the “Banfi” alberello are alternated. Because of the variability of the terrain this system allows us to choose the most suitable form with the best grapes during that growing season. Fermentation in temperature-controlled Horizon hybrid steel and French oak tanks. Aging, in French oak casks for 30 months.

#### *Characteristics:*

Color: Intense ruby red color.

Bouquet: Ripe fruit notes of red plums and white peaches.

Taste: Full bodied, considerable acidity and soft tannins for a balanced finish that lingers on the palate.

Alcohol: 14.5% Vol.

Total Acidity: 5.55 g/l.

Residual Sugar: 0.54 g/l.

Excellent with rich and flavorful dishes. It is also beautiful on its own as a meditation wine.