



Vintage : 2015

BRUNELLO DI MONTALCINO DOCG

Ugolforte Brunello di Montalcino Docg 2015

Rich and vibrant Brunello from Castelnuovo dell'Abate

Initially dominated by blueberries, then develops greater presence of red fruits, with violet and black cherry flavors rising on the long coffee and oaky finish. Beautifully pure and inviting, with sweeping acidity and soft and ripe tannins.

SUITABLE WITH

Grilled meat, game, cheese and truffle dishes.

TASTING

We suggest to decant the wine at least 1 hour before serving. This wine shows its best after some years of aging but is already outstanding now.

SERVING TIPS

Serve at 16-18°C

VINIFICATION

Wine made from 10-15 year-old vineyards, located at an altitude of 450 metres above sea level and with soils characterised by clay and heavy stone. The climate is temperate Mediterranean but windy. This Brunello di Montalcino is made with 100% Sangiovese Grosso and the fermentation is spontaneous and made in temperature controlled stainless steel tanks. After the malolactic fermentation, the wine ages for 2 year in 30 hl oak casks and released after 4 years after the harvest.



COLOR

Garnet red

ALCOHOL

13.5%

GRAPE VARIETY

100% Sangiovese

VINOUS

91 /100

JAMES SUCKLING

94 /100

WINE SPECTATOR

94 /100