



TENUTA  
FRIGGIALI



## BRUNELLO DI MONTALCINO D.O.C.G.

Grapes	100% Sangiovese, called "Brunello"
Production area	South-west side of Montalcino
Soil characteristics	Marly and not very clayey
Height of the vineyards	450 mt a.s.l.
Plantation of vines	Cordone speronato
Density of plants	3.500 plants/in the old vineyards; 6.000 plants/in the new ones
Date of harvest	The first half of October
Fermentation method	Grapes are picked from the bunch and softly squeezed; the maceration takes place in stainless steel vats for a period of 22 days with repeated wine-pressings and delestages. During this phase the alcoholic fermentation is completed and controlled at a temperature of 30°C.
Maturing method	After the fermentation method has been completed the wine spends 2 years in Slavonian oak barrels of 50 hectolitres. It is then aged for another 6 months in stainless steel vats, and for at least 12 months in the bottle before being put on the market, which takes place the beginning of every fifth year after the harvest.
Colour	Intense ruby-red, with a tendency to garnet-red
Perfume	Characteristic, intense and long-lasting
Taste	Complex, robust, well-balanced with expressive tannin
Couplings	Red meat and game, matured cheeses and complex dishes
Drinking temperature	18 °C, to uncork 1-2 hours before being served
Specifications	Alcohol content: 13,50%; Total acidity: 5,60 g/l; pH: 3,74; Extract: 34 g/l

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