



TENUTA  
FRIGGIALI



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

### Riserva

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 25 days, with repeated wine-pressings remixings. During this phase it completes the alcoholic fermentation at the controlled temperature of di 28-30 °C
Maturing method	After the malolactic fermentation, the wine spends 2-3 years in Slavonian oak barrels of 50 hectolitres, then it ages 6 months in stainless steel vats, and eventually 18 months at least in the bottle before being put on the market, at the beginning of the sixth year after the harvest
Colour	Intense ruby-red, with a tendency to garnet-red
Perfume	Deep, intense aromas of cherries with floral and leather scents
Taste	Rich, elegant, smooth
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: 13,70%; Total acidity: 5,05 g/l; pH: 3,7; Extract: 31 g/l

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