

BRUNELLO DI MONTALCINO

Denominazione di Origine Controllata e Garantita

RISERVA 2012

Good intense colour, our best expression of Brunello. Immediately impacts the senses in a subtle explosion of pleasures from tobacco to cocoa to liquorice with notes of rhubarb and cloves. Its strong territoriality also reveals itself on the palate with cohesive balance of structure and acidity, one never dominating the other, taking the wine towards new and ever more splendid evolutions. Truly a wine to lay down.

Soil

Brunello di Montalcino Riserva Elia originates from soil that is composed of clay loam, rich in pebbles giving it slight water stress in the final phase of maturation.

Altitude and Slope

The vines are located to the southwest at 130 m ASL with slope varying between 5% and 10%.

Varietal: 100% Sangiovese Grosso

Training System: Spurred Cordon

Plant density: 4500 plants/ha

Production

Harvested at the end of September or beginning of October, grapes undergo soft pressing, fermentation in temperature-controlled stainless steel vats at 25°-28° and extraction of the noble compounds from the skins with the help of periodic pumping-over and racking.

Maceration on the skins lasts between 21 and 24 days. The wine is aged for 36 months in new medium-sized barrels. Before releasing, the wine ages in the bottle for 18 to 24 months.

Food Pairing

Its elevated structure makes this wine ideal for the best game dishes, aromatic and rich in flavours. Also well suited for aged cheeses.

Ageing Potential

Thanks to the complete phenolic maturation of the skins, the wine brings out the fullness and softness of the tannins as well as the suite of aromas from the moment it is released on the market and for many years to come.



available in formats: 0,750 ml - 1,5 LT



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