



VINITÀ
ITALIA

BRUNELLO DI MONTALCINO D.O.C.G.

La Peschiera



Denominazione / Product name

Regione / Region

Tipologia / Type

Uvaggio / Grapes

Brunello di Montalcino D.O.C.G.

Toscana

Vino Rosso / Red Wine

100% Sangiovese

Produzione / Production

Vendemmia / Vintage

Vinificazione / Vinification process

Fine di Ottobre / End of October

2 settimane in fermentini di acciaio inox

2 weeks in stainless steel casks

Affinamento / Maturation

18 months in tonneaux, 18 months in big oak barrels and 12 months in bottle

Dati tecnici / Technical data

Alcohol / % Vol

14.0 %

Zuccheri / Sugar g. / lt

0.5

Acidità tot. Acidity g. / lt

5.60

Anidride Solf. tot. / Sulfites tot. mg. / lt

55

Confezionamento / Packing

Bordolese Europea 750 ML

EAN bottiglia / EAN code x bottle

8027979900157

EAN cartone / EAN code x case

8027979800150

PALLET EPAL-EUR

80 x 120

Bottiglie x cartone / bottles x case

6

Strati x pallet / layer x pallet

5

Cartoni x pallet / cases x pallet

120

Cartoni x strato / cases x layer

24

H PALLET cm

170

H cartoni / case cm

31

Lung. / length case cm

16

Larg cart. / width case cm

23

Peso cart. / weight case kg

7.2

Peso pallet / weight pallet kg

890

TASTING NOTES

It is an extremely deep blood-red/black wine. It has an extraordinarily complex vinous bouquet laced with stewed cherries. On the palate it is lusciously full and warm, with all-enveloping fruit, velvety tannins, and a long finish. Hardly drinkable alone, this needs to be paired with some seriously flavorful and heavy food, such as meat dishes and aged cheeses.

Serving temperature: 18 C.