

# DELLA GHERARDESCA

## BRUNELLO DI MONTALCINO DOCG - 2019

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### 100% SANGIOVESE

A wine produced from a very careful selection of grapes from Cantina di Montalcino's best vinegrowers in limited quantities, from vineyards located in the four quadrants of Montalcino.

### HARVEST, WINEMAKING AND AGING

Harvesting takes place between late September and early October.

The grapes, once destemmed, are inoculated with selected yeasts and vinified at a controlled temperature for about 15 to 20 days, with the cap subject to immersion, without the use of pumps.

Once alcoholic fermentation is complete, racking is carried out.

Malolactic fermentation is spontaneous, without the use of exogenous bacteria, always at a controlled temperature.

When malolactic fermentation is complete, the first addition of sulfites is carried out upon racking.

The wine is transferred to wood (only large 5000-l barrels) approximately at the end of November/ beginning of December, where it remains for at least twenty-four months.

It does not undergo clarification and is lightly filtered before bottling.

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### TASTING NOTES

It is deep ruby-red in color with light garnet highlights.

Scents of violets, vanilla, Bourbon and geranium emerge on the nose.

It is velvety and persuasive on the palate and is supported by a luscious acid note. The tannins are deep and silky, and the finish is long and enveloping.

**Alcohol content: 14.00% Vol.**

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