



Follonica, March 2021

**Brunello di Montalcino Docg 2015**

It's with **great satisfaction** that we announce that we have in our range of products one of the most prestigious Italian wine: il **Brunello di Montalcino.**

100% Sangiovese large harvest by hand.

Intense ruby red, with strong hints of spices and berries, has a very important with noble tannins. Ripen in oak barrels for at least 24 months. Tasting temperature: 18°C



**Et3uscanWine srls**

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### **The origins of Brunello di Montalcino**

The origins of this wine date back to the second half of the 1800s, when an inhabitant of Montalcino, Ferruccio Santi, selected and consequently began to vinify grapes of the Sangiovese variety, known locally as " Brunello ", all due to the dark color of its grapes. However, Brunello di Montalcino struggled to establish itself in the early days commercially, due to the final price of the product that was particularly high, for the scrupulous care adopted both in the management of the vineyards and during the phases of the cellar. Brunello is produced only with grapes of the Sangiovese variety, which come from the municipal territory of Montalcino. Not only must the grapes come only from Montalcino, but in this well-defined geographical area all the vinification, aging, both wood and bottled operations must also be carried out, conservation and bottling.

### **Aging and colors of Brunello di Montalcino**

This wine requires long periods of aging, before being distributed by the commercial network. In fact, at least 5 years must pass from the time of harvest, then, during this period, the wine must be aged for at least two years, in oak barrels, for a time not less than another four months, must rest in the bottle. Brunello di Montalcino has a clear and bright color, characterized by a beautiful ruby-red shade, slightly tending to garnet, as you proceed in aging. Its aroma is decidedly intense and persistent, with fruity aromas of vanilla, but also of aromatic wood and undergrowth. The taste of this wine is slightly tannic but warm, harmonious, persistent and robust.

**.....now all you have to do is try it!**

**Good tasting!!**

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