



Radicato

Brunello di Montalcino

Denominazione di Origine Controllata e Garantita

Typology

Brunello di Montalcino Denominazione di Origine Controllata e Garantita

Vintage

2019

Variety

Sangiovese 100%

Vinification

Alcoholic fermentation with selected yeasts, pellicular maceration from 17 to 20 days.

Maturation

24 months in second-passage French oak barrels and tonneaux with 12 months aging in bottle.

Alcohol content

14,5°

Pairings

Grilled, spit-roasted, roasted meats, game, braised meats, aged cheeses