

FOSSACOLLE

BRUNELLO DI MONTALCINO D.O.C.G. RISERVA 2015



Grape: 100% Sangiovese grosso
Harvest: second half of September 2015
Fermentation and maceration:
22 days in concrete vats
Ageing: 24 months in second usage
barriques, 12 months in concrete vats
Bottling: June 2019
Total bottles produced: 1430 (750ml)
First selling day: January 2021
Alcohol content: 14,5%

The Brunello di Montalcino is produced only with grapes coming from the oldest vineyards.

Its color is intense ruby and the aromas are of mature fruits, sustained in the palate by great complexity. The tannins are noteworthy, silky and oily, persistent.

A wine of optimal equilibrium, elegance and complexity, it will increase its bouquet after a moderate time in bottle.

