

# FOSSACOLLE

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## BRUNELLO DI MONTALCINO D.O.C.G. RISERVA 2019



**Grape:** Sangiovese 100%

**Harvest:** End of September

**Fermentation and Maceration:** 24 days  
in concrete tanks

**Ageing:** 24 months in used french and  
slavonian wood and 12 months in concrete  
tank 18 months in bottle.

**Bottling:** mid - April 2023

**Total production:** 1200 bottles

**Release Date:** january 2025

**Alcohol content:** 14.5%

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*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.*

