

VILLA AL CORTILE

M O N T A L C I N O

BRUNELLO DI MONTALCINO DOCG

We believe Sangiovese and Montalcino, its spiritual home, share a unique bond, as exemplified by our Brunello, the quintessential wine of Villa al Cortile.

Grape variety: Sangiovese 100%

Alcohol: 14% Vol.

Vineyards: The estate's vineyards span 5 hectares. Two hectares lie in the valley between Torrenieri and Cerretalto. Another two hectares thrive on the slopes of Torrenieri hill. Finally, the highest vineyard sits at around 370 meters, facing Monte Amiata, an ancient, now-extinct volcano.

Winemaking: Hand harvest. Maceration on the skins is followed by fermentation in temperature-controlled medium and small stainless-steel vats for 12 days with frequent pumping over and one or two delestage. Malolactic fermentation occurs naturally.

Ageing: 5 years, of which 24 months in 25 – 50 hl oak barrels, followed by 6 months in bottle.

Tasting notes: Intriguing and vivid ruby red color. Bright aromas of crushed berries, flowers and light dust. The palate shows great depth with rich yet elegant ripe red berries fruit and citrus undertones; the firm and refined tannins are wonderfully crafted. Extremely long savory finish which highlights the enormous aging potential.

Food pairing: Perfect with smoked, wood-roasted, braised or grilled red meats. Its classic partner is the grilled T-bone stake in Florentine style (Bistecca alla Fiorentina).

Serving temperature: 16 °C

