



ENOCLASSICA selection

Brunello di Montalcino, Riserva DOCG

Producer Caprili

Winemaker Paolo Bartolommei

Estate Founded 1965

Country Italy

Region Tuscany

Appellation Montalcino DOC

Grape Varietal 100% Sangiovese Grosso (old vines)

Soil Composition Clay and Schist

Elevation 350 meters

Fermentation Method Spontaneous fermentation in temperature controlled steel tanks for 25-28 days.

Aging 4 years in small French oak barrique with an additional 4 months of bottle refinement.

Alcohol Content 13.5%

Tasting Notes Ruby red color with garnet hues. Loaded with juicy berry flavor and rose petals. Complex, with substantial body and plenty of length on the finish.

