



ENOCLASSICA selection

Brunello di Montalcino

Producer Caprili

Winemaker Paolo Bartolommei

Estate Founded 1965

Country Italy

Region Tuscany

Appellation Brunello di Montalcino DOCG

Grape Varietal 100% Sangiovese

Soil Composition Clay, Schist

Elevation 350 meters

Fermentation Method Spontaneous fermentation in controlled temperature steel tanks for maximum of three weeks.

Aging 36 months in Slovenian large oak casks, 4 months in bottle prior to release.

Alcohol Content 15%

Tasting Notes Balanced with elegant tannin and softer edges initially than the Riserva; Classic nose of red fruit and sun baked earth. Drinks beautifully from start to finish.

