



Obtained from the meticulous selection of Brunello (Sangiovese Grosso) grapes come exclusively from our vineyards, the Brunello di Montalcino is the results of scrupulous work outdoors and accurate intervention in the cellar which, in observance of and in keeping with antique traditions, maintain the fullness of the fruit and bring out the quality of a wine with a history and tradition that are added to buy every bottle.

Vintage: 2016

Grape Variety: 100% Sangiovese Grosso (Brunello).

Training Method: single double spurred cordon.

Harvest: selection of the grapes and manual harvesting in small baskets, rapid transfer to the cellar for vinification.

Aging: in Slavonian and French oak barrel with a capacity 20/30 Hl for about 3 years, followed by ageing in the bottle for 8-10 months. In years of exceptional quality part of the product is destined to become Riserva.

Chemical Analysis:

▪ Alcohol % Vol	14,02
▪ Sugar g/l	1,30
▪ Total Extract g/l	32,1
▪ Total Acidity (ac. Tartaric) g/l	5,70

Tasting Note: Wine obtained from the selection of the best grapes, aged in oak barrels of 20/30 Hl for three years. Wine with excellent structure, well-present tannins and good acidity, with an intense ruby red color, the nose stands out aromas of the red fruits, licorice and coffee, in the mouth it is warm, harmonious and with a very long finish. Wine already enjoyable, but with a long aging prospect.

Azienda Agricola  *Graxiella Pieri*

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