



NON IN LATERA PRO NOS

# CASTELLO TRICERCHI

## BRUNELLO DI MONTALCINO DOCG 2017

100% SANGIOVESE, aged for more than 2 years in durmast casks. Brunello expresses the character and nobility of the hand harvested grapes from the Vigna del Castello and the Vigna del Velo.

### Characteristics

Altitude	290 mt
Exposure	West - North West
Soil	medium texture with limestone clay and sand
Type of cultivation	spurred cordon and guyot
Density	4.000 circa
Age of vines	25 years
Yield/ha.	60 Quintals
Yield/plant	1.5 Kg
Harvest period	beginning of October
Method of harvest	by hand, careful selection pre-vinification
Alcohol content	14.0%
Vinification	fermentation with local yeasts, long period of maceration in steel tanks at a controlled temperature of 23°C for 30 days.
Aging	Slavonian durmast casks of 15 and 20 hl for 26 months
Refinement	in bottles for a minimum of 8 months

### Organoleptic properties

Colour	clear, intense ruby.
Aroma	elegant, intense, territorial. Ripe cherry and blood orange with balsamic notes. Clean and pure. Spicy tones and distinctly flowery.
Taste	typical, intense and structured.. Enveloping and silky tannins, marked acidity that promises a long evolution in the bottle.
Overall impressions	lthough 2017 was very hot, the wine has a pleasant freshness and a bright fruit, thanks to the geography of the vineyards located in the north of Montalcino.
Couple with	red meats, seasoned cheeses and game.
Serve at	18°C, let the wine breath before drinking.
Total production	15.000 bottles
Packaging	0.75 l. - European Bordeaux bottles packed horizontally in boxes of 6



## CASTELLO TRICERCHI

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Our offices are open from Monday to Friday  
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