



TENUTA PIETRANERA



BRUNELLO DI MONTALCINO D.O.C.G.

Grapes	100% Sangiovese, called "Brunello"
Production area	South-east side of Montalcino
Soil characteristics	Marly, with a little component of slime and clay
Height of the vineyards	220 mt a.s.l.
Plantation of the vines	Cordone speronato
Density of plants	3.500 plants/in the old vineyards; 6.000 plants/in the new ones
Date of harvest	The first half of October
Fermentation method	Grapes are picked from the bunch and softly squeezed; the maceration takes place in stainless steel vats for a period of 25 days with repeated wine-pressings and delestages. During this phase the alcoholic fermentation is completed and controlled at a temperature of 28-30 °C.
Maturing method	After the fermentation method has been completed, the wine spends 24-30 months in Slavonian oak barrels of 50 hectolitres. It is then aged for another 6 months in stainless steel vats, and at least 12 months in the bottles before being put on the market, at the beginning of the fifth year after the harvest.
Colour	Intense ruby-red, with a tendency to garnet-red with the ageing
Perfume	Round, intense well-balanced, with a long finish
Taste	Complex, elegant, full-bodied, velvety
Couplings	Red meat and game, matured cheeses and complex dishes
Drinking temperature	18 °C, to uncork 1-2 hours before being served
Specifications	Alcohol content: 13,50%; Total acidity: 5,50 g/l; pH: 3,74; Extract: 34 g/l

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