



### PRODUCTION AREA:

Montalcino – Siena – S. Angelo in Colle. Hilly lands enjoying a favourable southern exposition which grants the vineyards with the blessing of the sun rays the whole day long. Average height 300 mt above sea level.

### WEATHER CONDITIONS:

After good rainfalls in spring, the end of June and the beginning of July were hot. The following period, until August 15, was cooler than average and with an unusual and very helpful 40 mm of rain. The second half of August was incredibly warm. Thanks to a strong selection of the best grapes and consequently reducing the quantities, we obtained extremely good qualities, with concentrations and colors far above average.

### GRAPES:

Particular clones of Sangiovese, locally called “Brunello”. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar. Maximum yield allowed by the Production Regulation is 80 q/ha. Vintage 2000 yield: 49 q/ha.

### VINIFICATION:

Fermentation on the skins at controlled temperature below 30°C. 25 days of maceration in 150 hl wide and short stainless steel tanks, in order to obtain maximum and delicate tannin and color extraction.

### AGEING:

4 years and a half in Slavonic and Allier 50 and 75 hl oak casks followed by 2 years of refinement in bottles placed in storage at controlled temperature.

### MAIN FEATURES

<b>COLOUR:</b>	Ruby red with light garnet hues.	<b>ALCOHOL CONTENT:</b>	14.0% vol	acidity. It leaves the palate with refined full sensations. Powerful long aftertaste.
<b>BOUQUET:</b>	Ethereal, balsamic, very inviting. The varietal freshness is dominating over beginning notes of “goudron” on a base of plums under spirit, altogether refined by a gentle frame of spices from the oak.	<b>TOTAL ACIDITY LEVEL:</b>	6.0 g/l	
<b>FLAVOUR:</b>	A unique combination of power and elegance. The structure with important tannins is wrapped up in a full body with lively	<b>SERVING TEMPERATURE:</b>	18° C	

*Pour the wine into ample glasses*