

# ASTORRE NOTI™

## BRUNELLO DI MONTALCINO D.O.C.G.

**Grape Varietals:** Sangiovese Grosso 100%

**Vineyards:** located in the high altitude area of Montalcino

**Average age of the vines:** 25 years

**Soil:** sandy, rich in quartz and pliocene clays

**Harvest Period:** second half of September

**Vinification:** fermentation and maceration for at least 20 days at a controlled temperature of 28/30°C. Maturation for 12 months in French oak barriques (Allier), followed by 18 months in large oak barrels from Slavonia. Subsequent aging in bottle for at least one year

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 2 grams per liter

**Color:** bold red with garnet edges

**Aroma:** notes of blackberry, red currant and cherry

**Palate:** pleasant texture with rich soft tannins

**Food Suggestions:** roasted meat dishes, both wild game and more traditional roasts. Aged cheeses, especially Pecorino or Parmesan-style grana cheeses

**Serving Temperature:** 17 °C / 63 °F

