

COLLOSORBO

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



In the best harvest years, the Brunello di Montalcino Riserva is obtained from the meticulous selection of Sangiovese grapes from the estate's oldest best vineyards. It is the product of diligent and thorough fieldwork and of focused operations in the wine cellar which preserve the essence of the Sangiovese grape and exalt the qualities of a wine which every bottle reflects over history and time.

Brand:	Collosorbo
Vintage:	2018
Region:	Tuscany
Country:	Italy
Varietal:	100% Sangiovese (approved grapes and winery selected)
Color:	Sparkling
Alcohol:	14.5%
Winemaking:	Light destemming and crushing; alcoholic fermentation at controlled temperatures with frequent pumpovers; long maceration on the skins with constant sampling and chemical analyses to determine the optimal date for racking.
Aging:	In French oak barrels for 3.5 years followed by aging in the bottle for at least 12 months.
Size:	750ml

TASTING NOTES: Eye: Garnet red, nice concentration. Nose: Plums, blackberries, blueberries, blackcurrants, spices, tobacco Taste: Round and balanced attack, silky tannins, we find the fruits of the nose, fresh and long finish.