



## 2019 BRUNELLO DI MONTALCINO DOCG



Pertimali is located on the Montosoli hill in Montalcino. Montosoli represents the gentle and elegant soul of Brunello in a cooler, well-ventilated area of Montalcino. The wines present notes of ripe cherries and floral hints on the nose. On the palate, they stand out for their freshness.

### TASTING NOTES

A rich, silky red with complex aromas of wild berry and dark cherry. Floral and refined, featuring a silky texture and elegant, smooth tannins.

### TECHNICAL CHARACTERISTICS

#### *Appellation*

Brunello di Montalcino DOCG

#### *Grape Varieties*

100% Sangiovese Grosso (Brunello)

#### *Harvest*

Harvested by hand, beginning of October

#### *Training System*

Spurred cordon

#### *Planting Density*

7,000 per hectare

#### *Winemaking*

Gentle grape crushing, fermentation in temperature controlled stainless steel tanks, 10-12 days of maceration.

#### *Aging*

36 months in 30hl Slavonian oak barrels, 6 months bottle refinement.

#### *Soil*

Clay and limestone

#### *Alcohol*

14.5%