



BRUNELLO DI MONTALCINO

Denomination of Controlled and Guaranteed Origin

Grape Varieties:

100% Sangiovese
selected in Montalcino

Production zone:

Castelnuovo dell'Abate

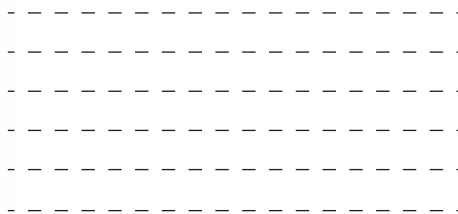
**Organoleptic characteristics
and aromas:**

This warm and pleasantly balanced wine unites power and elegance. In the nose it presents scents of ripe, red berries, liquorice and leather. Serve with structured dishes, red meat and cheeses.

Ageing and maturing process:

Minimum 30 months with peaks of 40 in oak barrels with short passages in barriques.

Bottle ageing for 8-10 months before the start of the year of release for sale.



Azienda Agricola

LA COLOMBINA

di Caselli Anna Maria - Castelnuovo dell'Abate - Montalcino - Italia

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