

PIETRANERA

BRUNELLO DI MONTALCINO RISERVA



Aromas of blackberries, fresh mushroom, and spice. Violets and rich minerality on the palate with earthy undertones. Velvety tannins with spices blossoming on the finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Marly with lime and clay

Age of Vines: 30 Years old

Altitude: 220-350 m above sea level

Aspect: SouthEast

Training System: Spur-Cordon

Yield per HI/Ha: 60 HI/Ha

Fermentation: In Stainless Steel Vats, with 25 days of skin contact

Aging: 36 Months in Slavonian Oak barrels, then another 6 Months in Stainless Steel Vats, and at least 12 Months in bottle

Production: 66,000 bottles per year

Represented by Soilair Selection

[Seventy.com/pietranerabrunelloriserva](https://www.seventy.com/pietranerabrunelloriserva)