

PIANCORNELLO

BRUNELLO DI MONTALCINO



Intense ruby red with a garnet hue. The nose opens to notes of red and black berries, spices and herbs. The palate is full-bodied and fruity, with a consistent, dense and perfectly balanced tannin, followed by balsamic notes and a long, harmonious and gradual finish.

Color: Red

Grapes: 100% Sangiovese

Training System: Spur Cordon

Yield per HI/Ha: 60 HI/Ha

Fermentation:

Aging: at least 24 months in oak followed by 4 months in bottle

Production:

Organically Produced 😊

Represented by Soilair Selection

Seventy.com/PiancornelloBrunello