

# GIODO

## BRUNELLO DI MONTALCINO



Represented by Soilair Selection

Aromas of blueberry, plum, flowers and sweet spices, chocolate and event citrus zest. Medium-full body with velvety tannins and long, fruity finish. Outstanding balance and finesse.

**Color:** Red

**Grapes:** 100% Sangiovese -from 16 different clones of the best Sangiovese vines-

**Soil:** Calcareous with chalk and fossilized shells

**Age of Vines:** 15 years old

**Altitude:** 350m above sea level

**Aspect:** Southeast

**Training System:** guyot

**Yield per hl/ha:** 50HL/Ha

**Fermentation:** In Stainless Steel Tanks, with approx. 20 days of skin contact

**Aging:** 24 to 30 months in barrels and 12 months in bottle

**Production:** 500 cases per year

**Organic Estate**

[Seventy.com/giodobrunellodimontalcino](https://seventy.com/giodobrunellodimontalcino)