

PIANCORNELLO

BRUNELLO DI MONTALCINO RISERVA



Deep red in color with aromas of gingerbread and wild berries. Rich and gripping tannins are complemented by lovely acidity and a savory finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Alluvial and sandy

Age of vines: 20 years old

Training System: Spur Cordon

Yield per HI/Ha: 60 HI/Ha

Altitude: 250 m above sea level

Fermentation: in cement for 20-25 days, 1 year in Tonneaux, 2 years in Slavonian oak botti, and 1 year bottle rest.

Aging: 10 months in barrique and tonneaux with 30 months in Slavonian oak casks

Production: 20,000 bottles

Organically Produced ☺

Represented by SoilAir Selection

Seventy.com/PiancornelloBrunelloRiserva