

# 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

**Altitude:** 200 m

**Yield:** 60 HI/Ha

**Farming practices:** organic

**Yeast:** indigenous

**Skin maceration:** 20-25 days

**Fermentation vessel:** concrete tanks

**Malolactic fermentation:** yes

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

**Production:** 2,000 bottles