RENIERI BRUNELLO DI MONTALCINO DOCG



Appellation: BRUNELLO DI MONTALCINO DOCG

Grape Variety: Sangiovese

Soil Composition: red soil, yellow clay, broken

rocks

Vineyard Altitude: 350 meters

Aging: Wooden Cask

Alcohol: 14.5%

Earthy aromas of bark, sand, truffles, graphite, rust, terracotta and sandalwood. Fruitier orange zest and lemon. Ripe, incense and with dense forest of aromas. Rich to the center palate, the fruit is vivacious and elegant. Robust and generous tannins. The finish is long, the aftereffects of the acidity unworldly.

MICHELANGELO SELECTIONS