



## Brunello di Montalcino "GIODO" 2013

Appellation:	Brunello di Montalcino DOCG
Vintage:	2013
Grape variety:	100% Sangiovese
Vineyard surface:	2.5 ha
Age of vines:	16 years
Altitude:	300 m above sea level
Exposure:	South-East
Soil components:	stones and clay
Vine training systems:	spurred cordon at a density of 6,600 plants per hectare
Yield for hectare:	50 quintals/ha
Fermentation:	7 days of alcoholic fermentation in steel and cement tanks and 15 days of skin contact
Aging:	about 30 months of maturation in wooden barrels (500 and 700 l) and 18 months of bottle aging
Alcohol %:	14% vol.
Total acidity:	6,20 g/l
Production:	8,000 bottles/year