



Brunello di Montalcino "GIODO" 2015

Denomination:	Brunello di Montalcino DOCG
Vintage:	2015
Grape variety:	100% Sangiovese
Vineyard area:	2.5 ha
Vine age:	18 years
Elevation:	300 metres
Aspect:	Southeast
Soil profile:	Pebble-rich medium-textured soils
Training method:	Spurred cordon, at 6.600 vines per ha.
Vineyard yield:	50 quintals/ha
Fermentation:	9-day fermentation in steel tanks, with 20 days on the skins
Maturation:	About 30 months in large 500- and 700-litre oak casks, followed by additional time in concrete vats and 18 months in bottle.
Alcohol:	14% vol.
Total acidity:	6.20 g/l
Production:	10,000 bottles