

GIODO

BRUNELLO DI MONTALCINO



Aromas of blueberry, plum, flowers and sweet spices, chocolate and event citrus zest. Medium-full body with velvety tannins and long, fruity finish. Outstanding balance and finesse.

Color: Red

Grapes: 100% Sangiovese -from 16 different clones of the best Sangiovese vines-

Soil: Calcareous with chalk and fossilized shells

Age of Vines: 15 years old

Altitude: 350m above sea level

Aspect: Southeast

Training System: guyot

Yield per hl/ha: 50HL/Ha

Fermentation: In Stainless Steel Tanks, with approx. 20 days of skin contact

Aging: 24 to 30 months in barrels and 12 months in bottle

Production: 500 cases per year

Sustainably Produced 😊

Represented by Soilair Selection

[Seventy.com/giodobrunellodimontalcino](https://seventy.com/giodobrunellodimontalcino)