

MOLINO DI SANT'ANTIMO

BRUNELLO DI MONTALCINO D.O.C.G.

"VARCO 84"

The Brunello di Montalcino "Varco 84" comes from careful selection of grapes from our best and oldest vineyard called Varco 84 for the proximity to the historic waterway called "Varco" and its registration number "84". The vineyard is located at an altitude of 200 m. a.s.l and is exposed to the south-west. The climate, mostly mild, ensures a gradual and complete ripening of the fruits contributing to the health of the grapes until harvest. The soil, mostly marl but we a good presence of skeleton, contributes to the ultimate expression of Sangiovese creating a structured and balanced wine.

BRUNELLO DI MONTALCINO D.O.C.G. 2009 – VARCO 84

Bottled: June 2013

Production: 5.000 bottles (750 ml)



Alcohol: 14% By Vol
Residual Sugar: 1,3 g/l
So2 Free: 25 mg/l
So2 Total: 85 mg/l
Total dry extract: 30.2 g/l

Time of aging: 4 Years
Size of barrels: from 10 to 30 Hectoliters
Length of time in bottles before release: 6 Months

MOLINO DI SANT'ANTIMO - MONTALCINO - ITALY
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