



**Brunello di Montalcino**

**CASANOVINA MONTOSOLI**

**DOCG 2016**

GENERAL INFO

VARIETAL: **Sangiovese 100%**

VINEYARD: **Vigna Casanovina Montosoli**

YIELD PER HA. **55 q. li**

BOTTLES PRODUCED **3.800 da 0,75 lt.**  
**127 da 1,5 lt.**  
**36 da 3 lt.**

VINIFICATION

**Concrete vats**

**No Selected yeasts**

FERMENTATION TEMPERATURE: **31 °C max.**

TEMPERATURE CONTROL: **YES**

MACERATION TIME: **90 gg**

MALOLACTIC FERMENTATION: **YES**

AGING

SLAVONIAN **32 hl oak vats**

**36 Months**

**No Clarification**

FILTERED **Yes**

ANATYTICAL DATA

ALCOHOL **14 %**

TOTAL ACIDITY (g/l) **5,20**

NET VOLATILE ACIDITY (g/l) **0,76**

TOTAL SO<sub>2</sub> (mg/l) **67**

FREE SO<sub>2</sub> (mg/l) **16**

DRY EXTRACT (g/l) **31.3**

FREE SO<sub>2</sub> (mg/l) **15**

DRY EXTRACT (g/l) **29.2**