



Brunello di Montalcino PETROSO

DOCG 2016

GENERAL INFO

VARIETAL: **Sangiovese 100%**
VINEYARD: **Vigna Petroso**
YIELD PER HA. **55 q. li**
BOTTLES PRODUCED **608 da 0,75 litri**
64 da 1,5 litri
12 da 3 litri

VINIFICATION

Concrete vats
No Selected yeasts
FERMENTATION TEMP: **31 °C max.**
TEMPERATURE CONTROL: **YES**
MACERATION TIME: **90 gg**
MALOLACTIC FERMENTATION: **YES**

AGING

SLAVONIAN **25 hl oak vats**
36 Months
No Clarification
FILTERED **Yes**

ANATYTICAL DATA

ALCOHOL **14 %**
TOTAL ACIDITY (g/l) **6.1**
NET VOLATILE ACIDITY (g/l) **0,53**
TOTAL SO₂ (mg/l) **48**
FREE SO₂ (mg/l) **9**
DRY EXTRACT (g/l) **27.3**