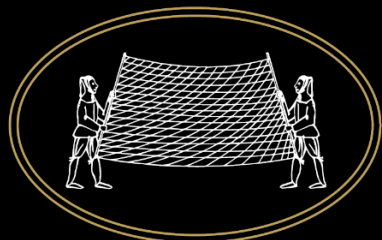


Brunello di Montalcino

Denominazione di Origine Controllata e Garantita

2016

RAGNAIE V.V.



Azienda Agricola
LE RAGNAIE

Imbottigliato all'origine da
Az. Agr. Le Ragnaie
di Riccardo Campinoti
Montalcino - Italia

L. 01/2020

750 ml e **PRODOTTO IN ITALIA** 13,5% vol

CONTIENE SOLFITI / CONTAINS SULPHITES / ENTHÄLT SULFITE

Brunello di Montalcino

V.V.

DOCG 2016

GENERAL INFO

VARIETAL: **Sangiovese 100%**

VINEYARD: **Ragnaie Vigna Vecchia**

YIELD PER HA. **45 q. li**

BOTTLES PRODUCED **4.400 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 **37 hl oak vats**

36 Months

No Clarification

FILTERED **Yes**

ANATYTICAL DATA

ALCOHOL **13.5 %**

TOTAL ACIDITY (g/l) **5,80**

NET VOLATILE ACIDITY (g/l) **0,56**

TOTAL SO₂ (mg/l) **49**

FREE SO₂ (mg/l) **12**

DRY EXTRACT (g/l) **25.8**