



Brunello di Montalcino

V.V.

DOCG

GENERAL INFO

VARIETAL: **Sangiovese 100%**

VINEYARD: **Ragnaie Vigna Vecchia**

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

BOTTLES PRODUCED **3.761 da 0,75 lt.**
150 da 1,5 lt.
36 da 3 lt.

VINIFICATION

Concrete vats

No Selected yeasts

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

TEMPERATURE CONTROL: **YES**

MACERATION TIME: **35 gg**

MALOLACTIC FERMENTATION: **YES**

AGING

SLAVONIAN 37 hl oak vats

36 Months

No Clarification

FILTERED Yes

ANATYTICAL DATA

ALCOHOL 14 %

TOTAL ACIDITY (g/l) 6,50

NET VOLATILE ACIDITY (g/l) 0,43

TOTAL SO2 (mg/l) 35

FREE SO2 (mg/l) 13

DRY EXTRACT (g/l) 29