



FATTORIA DEL PINO

Az .Agr.IL PINO di Jessica Pellegrini
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BRUNELLO DI MONTALCINO DOCG 2014



Grapes: 100% Sangiovese

Winemaking: traditional maceration, medium-long with frequent pumping over during the tumultuous phase with punching-down in order to break and spray the cap for greater extraction from the skins, all done manually

Aging: first step in steel vats and 36 months in 50hl Slavonian oak wooden barrels

Bottle aging: more than six months

Color: ruby red

14% alcohol content on the label

Tasting notes: intense velvety tannins, warm almost creamy, well structured, surprising length

Alcohol 14% Acidity 5g/l no sugar residue

Bottles produced 7300