

GEOGRAFICO

CORTE DEI PAZZI

Saccente
Brunello di Montalcino

DOCG

In the heart of Tuscany, a small quadrilateral area of suitable lands around the ancient village of Montalcino marks the borders of Italian winemaking excellence. Here, Brunello di Montalcino has written the history of wine and its legend for centuries.





PRODUCTION AREA

Brunello di Montalcino DOCG



ALCOHOL CONTENT

14% Vol.



GRAPE VARIETIES

100% Sangiovese



AGING

24 months in Slavonian oak barrels and 6 months aging in bottle.



TASTING NOTES

It is full-bodied and sweet at the same time, releasing a perfect balance of fruit and spice flavours: plum and blackberry, tobacco and clove blend to offer an extraordinary drinking experience. This wine is powerful and decisive, giving pleasantly soft and sweet notes to the aftertaste.



FOOD PAIRING

Roasted and braised meats, Florentine steak.



SERVING TEMPERATURE

18°C



BOTTLE

0,75 L

