



DA VINCI BRUNELLO DI MONTALCINO

Denominazione di Origine Controllata e Garantita

Area of production: The hilly zones in Montalcino (Siena)

Grapes: Sangiovese 100%

Vinification and maturation: Maceration takes place on the lees: fermentation lasts approximately 15-20 days, together with gentle and frequent pumping-over. Stainless steel tanks are used for fermentation, that takes place at a controlled temperature of 30-32°C. When fermentation is over the wine is then stored in oak barrels for at least two years

Tasting notes: Clear, purple red in color. To the nose it shows intense fruity hints, such as blackberry, blackcurrant, and cherries. In the mouth it is rich, full-bodied, with soft fruity nuances reaffirming the olfactory notes, well-balanced by a good freshness



[Wine tasting video](#)

Leonardo da Vinci

CANTINE LEONARDO DA VINCI