



Brunello di Montalcino "GIODO" 2014

Appellation:	Brunello di Montalcino DOCG
Vintage:	2014
Grape variety:	100% Sangiovese
Vineyard surface:	2.5 ha
Age of vines:	17 years
Altitude:	300 mt above sea level
Exposure:	South-East
Soil components:	stones and clay
Vine training systems:	spurred cordon at a density of 6,600 plants per hectare
Yield for hectare:	50 quintals/ha
Fermentation:	8 days of alcoholic fermentation in steel and cement tanks and 18 days of skin contact
Aging:	about 30 months of maturation in wooden barrels (500 and 700 lt) and 18 months of bottle aging
Alcohol %:	14% vol.
Total acidity:	6,10 g/l
Production:	2,500 bottles