



Brunello di Montalcino "GIODO" 2016

Appellation:	Brunello di Montalcino DOCG
Vintage:	2016
Grape variety:	100% Sangiovese
Vineyard area:	2.5 ha
Vineyard age:	19 years
Elevation:	300 metres
Exposure:	South-east
Soil profile:	Medium-textured, with pebble content
Training system:	Spurred cordon at a density of 6,600 vines per hectare
Yield per hectare:	50 quintals/ha
Fermentation:	9-day fermentation in steel tanks, with 20 days on the skins
Maturation and ageing:	Approx. 30 months in large 500 and 700 litre oak casks, followed by additional time in concrete vats and 18 months in bottle
Alcohol %:	14% vol.
Total acidity:	6.10 g/l
Production:	12,000 bottles