

GIODO

2017



Brunello Di Montalcino  
denominazione di origine controllata e garantita

## Brunello di Montalcino "GIODO" 2017

Appellation:	Brunello di Montalcino DOCG
Vintage:	2017
Grape variety:	100% Sangiovese
Vineyard area:	2.5 ha
Age of vines:	20 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, and 20 days skin contact
Maturation and ageing:	Approx. 30 months in 500, 700 and 2,500-litre oak casks, followed by additional time in concrete vats and 18 months in bottle
Alcohol %:	14.00% vol.
Total acidity:	6.00 g/l
Production:	12,000 bottles