

GIODO

2018



Brunello Di Montalcino
denominazione di origine controllata e garantita

"GIODO" Brunello di Montalcino DOCG 2018

Appellation:	Brunello di Montalcino DOCG
Vintage:	2018
Grape variety:	100% Sangiovese
Vineyard surface:	3 ha
Age of vines:	20 years
Altitude:	300 m above sea level
Exposure:	South-East
Soil profile:	Medium texture, with pebble content
Training systems:	Spurred cordon at a density of 6,600 vines per hectare
Yield for hectare:	50 quintals/ha
Fermentation:	9-day fermentation in steel tanks, and 20 days skin contact
Maturation:	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:	13,000 bottles