



Antonio Sanguineti Brunello di Montalcino D.O.C.G.

(broo-NAY-lo dee mohn-tahl-CHEE-no)

Antonio Sanguineti's Brunello is a powerful, decadent expression of Marasca cherries, black tea, coffee, and pomegranate. The tannins are smooth, silky, and integrated; this wine will age for over 20 years. Nick-named "il Maestro" by his colleagues, Antonio is a master of creating the perfectly balanced wine. We believe he's achieved it here again, as after 42 months in French oak it is amazingly approachable.



LOCATION

Toscana, Italia.
(Montalcino)
12 hectares. 150-450 meters.



SOIL

Medio impasto.



ESTATE

Antonio Sanguineti.
*(ahn-TOE-nee-oh
sawn-gwee-NAY-tee)*



VINE

Spurred Cordon.
4,500-5,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Antonio Sanguineti
*(with La Magia &
Lombardo).*



VINIFICATION

Fermentation in temperature
controlled tanks. Average of
21 days in open wood vats.



VARIETALS

100% Sangiovese.



BARREL

2nd and 3rd passage
French oak barrique.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

42 months in the barrel.
12 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

1,500 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Bistecca Fiorentina, hearty wild boar
ragu, or a picnic of heirloom tomatoes,
prosciutto, and Cipolini onions.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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