



# 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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