

CROCEDIMEZZO



ESTATE

BRUNELLO DI MONTALCINO D.O.C.G. 1999 RISERVA

- TASTING NOTES -

To produce a Riserva from the superlative 1999 vintage, thereby increasing the complexity of the Brunello di Montalcino Crocedimezzo represented a real challenge for the estate's young technical team who wanted to give our clients a product to enjoy and cherish for special occasions.

Mission accomplished with a great result! Grapes were selected exclusively from the Banditelli vineyard. The wine underwent a prolonged vinification with the goal of transferring the enormous potential of the land into a precious nectar of great structure and rare equilibrium.

The entire production totals 1.500 0,75 bottles and 250 Magnums. The 1999 Riserva was aged for 3 years in Slavonian oak barrels. In the last year of ageing, part of the wine was placed in 3 225 litre barriques of Allier oak.

Wine Technician	P.A. Roberto Nannetti
Enologist	Dr. Paolo Vagaggini
Grape Varietal	100% Sangiovese Grosso
Yield per hectare	8.000 kg
Vinification	selected grapes fermented at a controlled temperature for 21 days
Colour	intense ruby red, verging towards garnet
Bouquet	noble tannins with tantalising notes of delicate berries, liquorice and chocolate
Taste	excellent character with a deep and persistent bouquet, strong structure with extraordinary noble tannins
Alcohol by volume	13.5%
Production area	East slopes of Montalcino
Altitude of vineyards	480 metres above sea level
Ageing	36 months in Slavonian oak barrels/25 HI Allier barrels, 12 months in 225 litre Allier barriques
Bottle ageing	12 months
Service temperature	20°C
Food pairings	grilled red meats, game, mature cheese. Enjoy this wine in good company
Availability	0,75 bottles and 1,5 Magnum