

CROCEDIMEZZO



ESTATE

BRUNELLO DI MONTALCINO D.O.C.G. 2002

- TASTING NOTES -

The 2002 Brunello di Montalcino will certainly not go down in history as one of the most prestigious vintages, but, as often happens in particularly difficult climatic conditions, a very careful selection of grapes and a harvest in the second half of October have allowed us to obtain a wine which will surely allow for pleasant surprises disproving those who predicted otherwise.

In spite of not being able to produce a great quantity of Brunello di Montalcino, we felt inspired by the challenge this vintage presented, and we gladly leave it to our dearest clients to give their opinion on our work and its results, which we deem as beyond our expectations.

Wine Technician	P.A. Roberto Nannetti
Grape Variety	100% Sangiovese Grosso, yield per hectare 80qL
Vinification	monovarietal with selected grapes for 18 days
Colour	very intense ruby red, garnet red on the nail
Bouquet	fine-grained tannins, vanilla, delicately spicy
Flavour	herbaceous, soft, dry and lingering
Alcohol Content	13.5%
Area of Production	Montalcino, Eastern region, at 480m altitude
Ageing	for 30 months in 32hl Slavonian oak barrels
Bottle ageing	minimum 6 months
Serving temperature	18/20°C
Suitable for	main dishes such as red meat, grilled meat, wild game and aged cheese; excellent after dinner and at anytime in good company.