



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

GRAPES

100% Sangiovese

PRODUCTION AREA

The winery with its 5 hectares of vineyards is located 1 km from the walls of Montalcino. The grapes used for this wine grow at an altitude of 450 meters a.s.l. / 1476 ft a.s.l. on a medium-textured soil, rich in clay and calcium.

VINIFICATION

26 days of maceration and 10 days of fermentation in stainless steel.

AGEING

4 years, of which at least 30 months in 500 liter second passage French oak tonneaux and 18 months in bottles.