



CAVA D'ONICE



BRUNELLO DI MONTALCINO RISERVA 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 350 meters a.s.l. / 1148 ft a.s.l. on a medium-textured soil, rich in clay and calcium.

VINIFICATION

29 days of maceration and 14 days of fermentation in small French oak containers.

AGEING

5 years, of which at least 3 in small Slavonian oak barrels and 1 year in bottles.