

Tenimenti Ricci



BRUNELLO DI MONTALCINO DOCG

PRODUCTION AREA

Comune di Montalcino (Siena)

VARIETAL

100% Sangiovese Grosso
Hand-selected grapes

VINIFICATION

Fermented at a controlled
temperature of 26-28° C
with 10-12 days of skin maceration

MATURATION

36 months in barrels

BOTTLE REFINEMENT

4 months prior to its release

COLOR • BOUQUET • FLAVOR

Ruby red with garnet hues
Intense, soft & spicy,
rich hints of mature fruits, scents of oak
Dry with great structure,
aromatic with a long persistence

COMPLIMENTARY FOODS

Roasts, grilled red meat, game,
aged cheeses

Awards

2001 Vintage
92 Points - Wine Enthusiast