

**BRUNELLO DI MONTALCINO
COLLE DEI MEDICI**



Categories: [Red Wine](#), [Toscana](#)

Tags: [Brazil](#), [USA](#)

PRODUCT DESCRIPTION

TYPE OF WINE: Red

CLASSIFICATION: DOCG

REGION: Toscana

AREA OF PRODUCTION: Montalcino, province of Siena

GRAPES: 100% Sangiovese

ALCOHOL: 14.5% vol.

COLOR: In the glass it has an intense ruby □□red color tending to garnet, saturated and almost impenetrable.

BOUQUET: The bouquet is intense and complete, with aromatic and sweet notes typical of wild berries and more spicy, bitter and woody notes.

TASTE: On the palate it immediately shows a rather austere wine, with a marked alcoholic vein. Beautiful structure, it has important tannins and woody hints, an intense taste but without trespassing into excess, leaving at the same time excellent sensations of roundness.

FOOD PAIRINGS: Gastronomically versatile, it is recommended to combine it with the most demanding and consistent dishes both with pasta and with grilled meats. Brunello is also a wine that is ideally paired with cheeses: matured tomo cheese, Parmesan cheese, Tuscan pecorino.

SERVING TEMPERATURE: It should be left to oxygenate at least an hour before serving at 20 ° C. It is an aging wine and easily exceeds ten years of life.



MARKETED IN: USA, Brazil