



TENUTA DI SESTA

BRUNELLO DI MONTALCINO D.O.C.G.



Pure Sangiovese from a selection of the best grapes of our vineyards, matured in 20-30 hl Slavonian oak barrels for 30 months with subsequent ageing of minimum six months in the bottle. Uniting traditional and modern technology, Brunello has always been a great wine, certainly important and a pleasure to drink. When it is young, it is rich in scents of fruit and flowers. When it has aged, it acquires complex ethereal characteristics and offers a broad bouquet with an aroma of autumn leaves. Colour ruby red towards garnet with ageing. Scent intense, broad bouquet, elegant, rich in scents of mellow red fruits, spicy in notes of liquorice and tobacco. Taste dry, warm, soft with velvety tannins, balanced, very intense, very persistent and elegant.

Brunello pairs superbly with italian and International cousine; typical tuscan dishes, roasts, game, red meats and seasoned sheep's cheese.



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Vintage	2019
Grape variety	100% Sangiovese grosso.
Training system	cordon-spurred training system.
Vine density per hectare	5000 plants.
Altitudes of vineyards	from 280 to 350 metres above sea level.
Location	south exposition.
Cultivation practices	Manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest.
Vinification	duration of maceration of 20-25 days; alcoholic and malolactic fermentations take place in stainless steel tanks equipped with thermostats to control the temperature.
Ageing	Slavonian oak barrels of 20-30 hl for 2,5-3 years.
Bottle ageing	At least 6 months
Average annual production	50.000 bottles.
Bottle type	bordeaux 600 g.
alcohol content	14,50 % vol.
Total acidity	5,2 g/l.
Total dry extract	33 g/l.
Colour	ruby red towards garned with ageing.
Aroma	intense, broad bouquet, elegant, rich in scents of mellow red fruits enriched but delicate spicy notes.
Flavour	dry, soft with velvety tannins, balanced, very intense, persistent and elegant.
Food wine pairing	Brunello pairs with roasts, game, red meats, rich first courses, with sauches and seasoned cheese.