TENUTA DI SESTA

BRUNELLO DI MONTALCINO DOCG COSTA DI MONTE

From the highest vineyard, near the Tenuta di Sesta cellars, comes the Brunello di Montalcino COSTA DI MONTE. The meticulous selection of the best grapes from this late-harvest vineyard gives intense aromas and outstanding freshness in the mouth in this special expression of our territory. The unique personality of this vineyard motivated the decision to bring out the aromas and flavours of its Brunello with an exclusive production.

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Vintage	2021
Grape variety	100% Sangiovese grosso
Harvest time	from 6/10 to 15/10
Training system	cordon- spurred system
Vine density per ectare	5000 plants/ha
Location	south exposition
harvest	manual
Altitudes of vineyards	350 m a.s.l
Cultivation pratices	manual dry pruning, manual shoot thinning, crown desuckering, limited number per vine, manual harvest. Riserva vineyards, all agricultural practices are carried out at the ideal moment for vine.
Vinification	duration of maceration of 25 days, alcoholic and malolactic fermentation take place in stainless steel tanks equipped with control of the temperature.
Ageing	French oak barrels of 15-20 hl for 2,5-3 years.
Bottles ageing	15 months.
Average annual production	3500 bott
Bottle type	bordeaux 600gr.
Particularity	From the selection of the best late-harvest grapes at Tenuta di Sesta, produced in limited quantity, comes the Brunello di Montalcino COSTA DI MONTE with its intense aromas and outstanding freshness on the palate featuring vibrant garnet colour and great length.
Alcohol content	14 % Alc
Total acidity	5,20 g/L
Total dry extract	32,0 g/L
Colour	ruby red towards garnet with ageing.
Aroma	very intense, broad, fine, floreal (rose and violet) and fruity bouquet (cherry and blackberry).

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Flavour	full-bodied, complex, soft, outstanding freshness, velvety tannis, well balanced, very intense, long and elegant.
Food pairing	red meats, game, well structured english starters, seasoned cheeses.