



ENOCLASSICA

selection

Brunello di Montalcino DOCG

Producer San Giacomo

Winemaker Piero Rivella

Estate Founded 1971

Country Italy

Region Toscana

Appellation Montalcino (NW of Castelnuovo dell'Abate)

Grape Varietal 100 % Sangiovese Grosso

Soil Composition Clay and sandy pilocene sediment

Elevation 300 Meters

Fermentation Method Traditional fermentation "a cappello" in steel tanks for 12-15 days

Aging 36 months in 30 hL French oak barrels;
12 months refinement in bottle.

Alcohol Content 13-14%

Tasting Notes Deep Ruby red; fruit forward aromas with underlying notes of vegetation and earth. Palate of dark and earthy cherry, and spices with hints of smoky vanilla.

