

Collemattoni Brunello di Montalcino

Azienda Agricola Collemattoni

Italy - Toscana - Brunello di Montalcino DOCG

Brilliant red with burgundy reflects. Wild black fruits, black cherry and noble wood on the nose. Great body & elegance; warm, dry and persistent.

Specifications

Appellation	Brunello di Montalcino DOCG
Wine Type	Red
Varietals	100% Sangiovese
Age of Vines	10-15 years
Soil type	Sandy clay and marl
Vinification	Harvest is 100% destemmed with a soft pressing, fermentation in stainless steel tanks at controlled temperatures and pumping over for the first week of maceration. Skin-contact maceration for 20-25 days with rack and return technique (delestage). Aged in 32-hectoliter Slovenian Oak casks (foudre) for 30 months, then another 6 months in the bottle before release. Wine is slightly filtered before bottling.
Pairings	steak, pheasants and strong cheese.



Codes, Weights and Measures

UPC	7 84585 02213 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02213 4
Case Weight	17
Cases/Pallet	20
Layers/Pallet	10
SRP	\$ 101.50 USD 750mL Bottle

Reviews and News

2018 Collemattoni Brunello di Montalcino - 97 PTS - DWWA
 2017 Collemattoni Brunello di Montalcino - 93 PTS - JS
 2016 Collemattoni Brunello di Montalcino - 95 PTS - JS

2016 Collemattoni Brunello di Montalcino - 92 PTS - VINOUS
2015 Collemattoni Brunello di Montalcino - 95 PTS - VINOUS
2015 Collemattoni Brunello di Montalcino - 93 PTS - WS
2015 Collemattoni Brunello di Montalcino - 91 PTS - WE
2015 Collemattoni Brunello di Montalcino - 90 PTS - VINOUS
2014 Collemattoni Brunello di Montalcino - 92 PTS - VINOUS
2013 Collemattoni Brunello di Montalcino - 93 PTS - VINOUS