Brunello di Montalcino

Martoccia · 2017



REGION	Toscana · Montalcino
APPELLATION	DOCG
GRAPE	Sangiovese
TYPE	Red
ALCOHOL	13.5%
BOTTLE	750 ml

TASTING NOTES

Take me to a Date Toscana Sangiovese Grosso Fruity Red Berries Light oak Notes Long Finish Smooth Tannins

FOOD PAIRINGS

Braised short rib, Grilled lamb, Bistecca alla fiorentina, Steak

PROFILE

Body	■■■□□
Acidity	■■■■■
Tannin	■■■■□
Fruit	■■■□□

ABOUT THE WINE

Brunello di Montalcino stands as a true cornerstone in the world of wine. It is renowned for exceptional quality and crafted exclusively from Sangiovese grapes grown in the heart of Toscana. Celebrated for its elegance, depth, and concentration, this iconic red wine represents the pinnacle of Tuscan winemaking tradition. First, indulge your senses in its full and ethereal fragrance. Hints of wild berries and luscious black cherry mingle with subtle notes of velvety vanilla. These aromas gracefully lead you into a rich tasting experience. Each sip reveals a symphony of layered flavors that evolve beautifully on the palate. The wine’s firm tannins provide structure, while the persistent finish captivates the senses, making every moment memorable. Moreover, Brunello di Montalcino pairs perfectly with a variety of rich, savory dishes. It elevates traditional Italian classics such as bistecca alla fiorentina, osso buco, and truffle-infused pastas. Additionally, it complements aged pecorino and wild boar ragù, bringing out the best in these bold flavors. Thanks to its complexity and robust structure, this wine suits both refined dining and special celebrations alike. Furthermore, the wine’s production honors centuries of Tuscan heritage. Through meticulous aging and careful craftsmanship, Brunello di Montalcino embodies the region’s dedication to excellence. Tradition meets innovation in every bottle, resulting in a wine that transcends time. Experience the essence of Toscana with each sip.