



TENUTA VITANZA

Estate:	Tenuta Vitanza
Wine:	Brunello di Montalcino 2003
Grapes:	100% Sangiovese
Vineyard's age:	9 Years
Alcohol:	13,50 %
Sugar:	1,30 g/l
Acidity (total):	5,85 g/l
Polifenoli totali:	2840,00 mg/l
Time of Vinification	25 Days
Wine Making	Pre-soaking in a cold temperature for three days; pump-over following the density and the temperature under computer control.
Aging:	As traditional way to make Brunello in big Slavonia barrels for 24 months
Bottle Refinement:	4 Months
Production:	20000 Bottles
Time of release	April 2008
Organoleptic Characteristics:	
Color:	Red ruby intense
Perfume:	Intense and complete bouquet, with cherry and plumb
Taste:	Very tannic and powerful

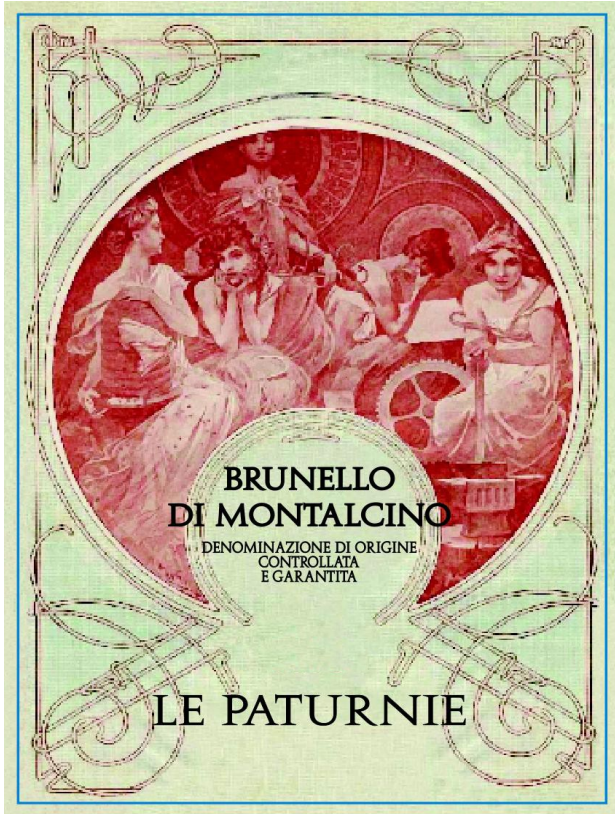


Le Paturnie Brunello di Montalcino 2003

Le Paturnie Brunello di Montalcino 2003



TENUTA VITANZA



LE PATURNIE

BRUNELLO

DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

BOTTLED BY

ROSALBA VITANZA - MONTALCINO - SI - ITALY

DRY RED WINE

NET CONTENT 750 ML

PRODUCT OF ITALY

ALCOHOL 13,5% BY VOL.

CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL,
WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING
PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION
OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR
OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



IMPORTED BY:

MIDWEST
INTERNATIONAL WINE
MACOMB - MI - 48044

Le Paturnie Brunello di Montalcino 2003

Le Paturnie Brunello di Montalcino 2003