



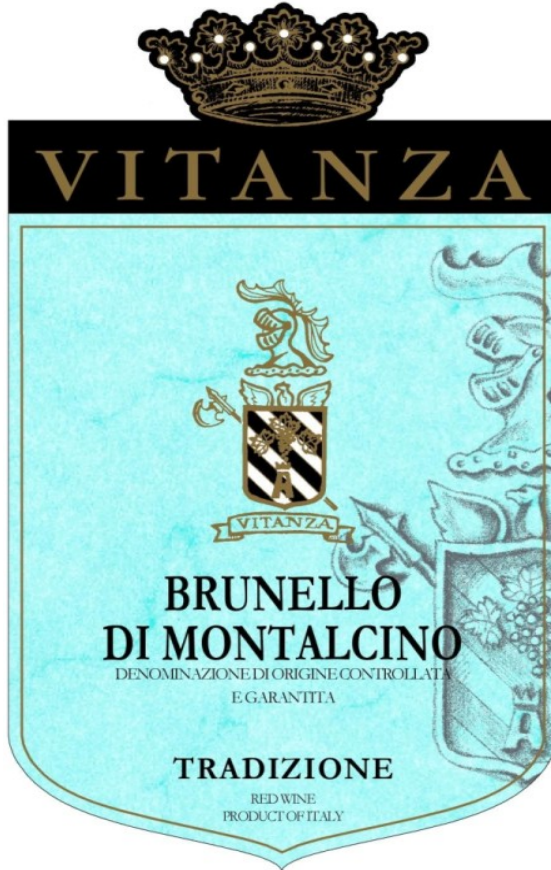
TENUTA VITANZA

Estate:	Tenuta Vitanza
Wine:	Brunello di Montalcino 2004
Grapes:	100% Sangiovese
Vineyard's age:	11 Years
Alcohol:	13,50 %
Sugar:	0,60 g/l
Acidity (total):	5,90 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:	Absolutely Traditional 36 months only in Slavonia oak
Bottle refinement:	12 Months
Production:	40000 Bottles.
Time of release:	April 2011
Organoleptic Characteristics:	
Color:	Deep red ruby
Perfume:	Bouquet intense and complete, with characteristic aroma of Slavonia woods where was aged
Taste:	Full body very tannic smooth and powerful with strong and precise character.



Brunello di Montalcino "TRADIZIONE" 2004

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