



## TENUTA VITANZA



<b>Estate:</b>	Tenuta Vitanza
<b>Wine:</b>	Brunello di Montalcino 2006
<b>Grapes:</b>	100% Sangiovese
<b>Vineyard's age:</b>	12 Years
<b>Alcohol:</b>	14,50 %
<b>Time of Vinification:</b>	28 Days
<b>Wine Making:</b>	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
<b>Aging:</b>	36 Months 70% in Slavonia oak and 30% in French tonneaux Taransaud and Seguin Moreau.
<b>Bottle refinement:</b>	6 Months
<b>Production:</b>	50000 Bottles.
<b>Time of release:</b>	April 2011
<b>Organoleptic Characteristics:</b>	
<b>Color:</b>	Deep red ruby
<b>Perfume:</b>	Bouquet intense and complete, with ethereal aroma of woods where was aged.
<b>Taste:</b>	Full body very tannic smooth and powerful with strong and precise character.
<b>Pairings with food:</b>	The elegance and harmonious body of Brunello di Montalcino Vitanza allow combinations with very structured and composite dishes such as: Roasts and red meats, the furred and feathered game, wild boar and pheasant in particular, possibly with mushrooms or truffles It 'also optimums with cheese: Aged cheeses, Parmesan cheese, Tuscan pecorino cheese It goes perfectly with international dishes with meat sauces or structured. This wine due to its characteristics, and 'enjoyable as a sipping wine. Must be served in crystal glasses for red wine at a temperature of about 16/18 ° C.



Brunello di Montalcino 2006

Brunello di Montalcino 2006