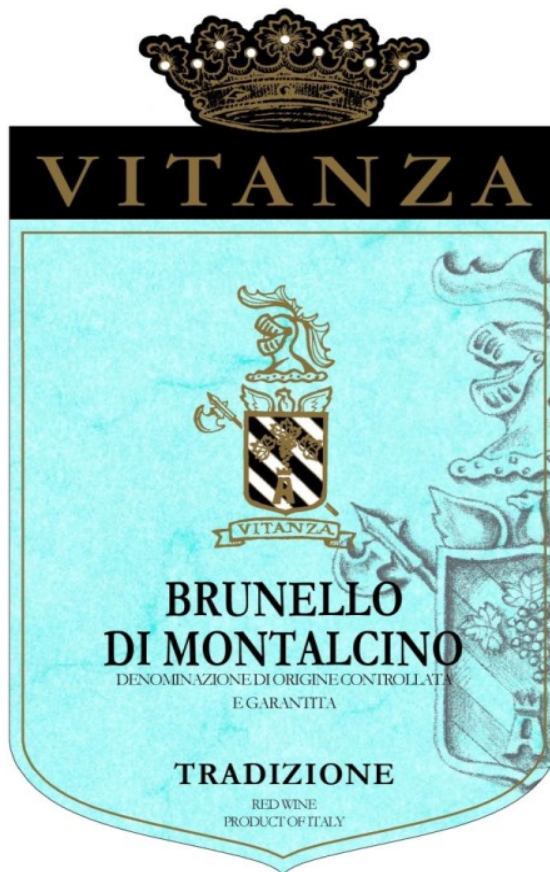




TENUTA VITANZA

Estate:	Tenuta Vitanza
Wine:	Brunello di Montalcino 2006
Grapes:	100% Sangiovese
Vineyard's age:	12 Years
Alcohol:	14,50 %
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. 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
Pairings with food:	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 "TRADIZIONE" 2006

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