



TENUTA VITANZA

Estate:	Tenuta Vitanza
Wine:	Brunello di Montalcino 2001
Grapes:	100% Sangiovese
Vineyard's age:	10 years
Alcohol:	13,50 %
Sugar:	1,90 g/l
Acidity (total):	5,50 g/l
Polifenoli totali:	2884,00 mg/l
Time of Vinification:	28 Days
Wine Making:	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
Aging:	36 Months 70% in Slavonia oak and 30% in French tonneaux Taransaud and Seguin Moreau.
Bottle refinement:	6 Months
Production:	100000 Bottles
Time of release:	April 2006
Organoleptic Characteristics:	
Color:	Deep red ruby.
Prefume:	Bouquet intense and complete, with ethereal aroma of woods where was aged
Taste:	Full body very tannic smooth and powerful with strong and precise character.

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