



## TENUTA VITANZA

<b>Estate:</b>	Tenuta Vitanza
<b>Wine:</b>	Brunello di Montalcino 2004
<b>Grapes:</b>	100% Sangiovese
<b>Vineyard's age:</b>	9 Years
<b>Alcohol:</b>	13,50 %
<b>Sugar:</b>	1,30 g/l
<b>Acidity (total):</b>	5,85 g/l
<b>Polifenoli totali:</b>	2820,00 mg/l
<b>Time of Vinification</b>	25 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>	As traditional way to make Brunello in big Slavonia barrels for 24 months
<b>Bottle Refinement:</b>	4 Months
<b>Production:</b>	20000 Bottles
<b>Time of release</b>	April 2009
<b>Organoleptic Characteristics:</b>	
<b>Color:</b>	Red ruby intense
<b>Perfume:</b>	Intense and complete bouquet, with cherry and plumb
<b>Taste:</b>	Very tannic and powerful

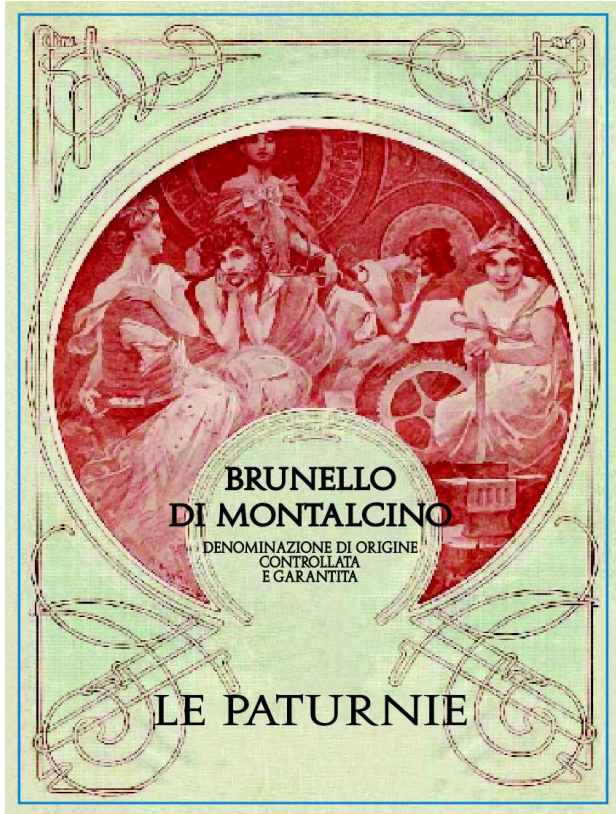


Le Paturne Brunello di Montalcino 2004

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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

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