



Estate: Tenuta Vitanza

Wine: Brunello di Montalcino 2007

Grapes: 100% Sangiovese

Vineyard's age: 14 Years

Alcohol: 14,50 %

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

Bottle refinement: 6 Months

Production: 30000 Bottles

Time of release: April 2013

Organoleptic Characteristics:

Taste:

Color: Deep red ruby

Perfume: Bouquet intense and complete, with ethereal

aroma of woods where was aged

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 different kind of 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.

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