



TENUTA VITANZA



Estate:	Tenuta Vitanza
Wine:	Brunello di Montalcino 2008 FIRMA
Grapes:	100% Sangiovese
Vineyard's age:	15 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:	12 Months
Production:	20000 Bottles
Time of release:	January 2014
Organoleptic Characteristics:	
Color:	Deep red ruby
Perfume:	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.
Pairings with food:	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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