



## TENUTA VITANZA



|                                      |  |
|--------------------------------------|--|
| <b>Estate:</b>                       | Tenuta Vitanza   |
| <b>Wine:</b>                         | Brunello di Montalcino Riserva "Firma" 2010  |
| <b>Grapes:</b>                       | 100% Sangiovese  |
| <b>Vineyard's age:</b>               | 16 Years   |
| <b>Alcohol:</b>                      | 15%  |
| <b>Time of Vinification:</b>         | 28 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>                        | 36 Months: 70% in Slavonia oak and 30% in French tonneaux  |
| <b>Bottle refinement:</b>            | 12 Months  |
| <b>Production:</b>                   | 20000 Bottles  |
| <b>Time of release:</b>              | January 2016   |
| <b>Organoleptic Characteristics:</b> |  |
| <b>Color:</b>                        | Deep red ruby  |
| <b>Perfume:</b>                      | Bouquet intense and complete, with ethereal aroma of woods where was aged  |
| <b>Taste:</b>                        | Full body very tannic smooth and powerful with strong and precise character.   |
| <b>Pairings with food:</b>           | The elegance and harmonious body of Brunello di Montalcino Vitanza allow combinations with very structured and composite dishes such as:<br>Roasts and red meats,<br>the furred and feathered game,<br>wild boar and pheasant in particular,<br>possibly with mushrooms or truffles.<br>It 'also optimums with different kind of cheese:<br>Aged cheeses,<br>Parmesan cheese,<br>Tuscan pecorino cheese<br>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. |

Tenuta Vitanza srl Soc. Agr. Podere Belvedere S.P.71 Km 2,050 di Cosona  
53024 Fraz. Torrenieri Montalcino SI  
Tel. +39 0577832962 - Fax +39 0577063114  
e-mail: [tenutavitanza@tenutavitanza.it](mailto:tenutavitanza@tenutavitanza.it) [www.tenutavitanza.it](http://www.tenutavitanza.it)

Brunello di Montalcino Riserva "FIRMA" 2010

Brunello di Montalcino Riserva "FIRMA" 2010

Brunello di Montalcino Riserva "FIRMA" 2010

Brunello di Montalcino Riserva "FIRMA" 2010



TENUTA VITANZA



VITANZA



Tenuta Vitanza srl Soc. Agr. Podere Belvedere S.P.71 Km 2,050 di Cosona  
53024 Fraz. Torrenieri Montalcino SI  
Tel. +39 0577832962 - Fax +39 0577063114  
e-mail: [tenutavitanza@tenutavitanza.it](mailto:tenutavitanza@tenutavitanza.it) [www.tenutavitanza.it](http://www.tenutavitanza.it)