

RADICATO

BRUNELLO DI MONTALCINO D.O.C.G.



GRAPES

Sangiovese Grosso 100%

TRAINING SYSTEM

Spurred cordon

PLANT DENSITY

4500 vines per hectare

SOIL TYPE

Medium-textured soils, clay and calcium

ALTITUDE

350 meters above sea level

SURFACE

7.0 hectars

HA YIELD

45hl/ha

EXPOSURE

North-South/East in the four winds of the hills surrounding Montalcino

AVERAGE VINEYARD AGE

16 years

HARVEST PERIOD

First week of October

HARVESTING

Manual

PRESSING

Soft

CONTAINERS

Inox

FERMENTATION TEMPERATURE

<30°

DURATION OF FERMENTATION

10 days

MACERATION TIMES ON THE GRAPES

25 days

MALOLACTIC FERMENTATION

Carried out after the alcoholic one

AGEING CONTAINERS

Small-sized french and slavian oak barrels

AGEING DURATION

4 years as per disciplinary, of which 3 years in wood and 12 months in bottle in temperature-controlled rooms

COLOR

Intense garnet red, brilliant, with orange hues

BOUQUET

Penetrating, ample bouquet, with hints of cherry, blueberry, currant, notes of spices, and bitter almond

TASTE

Dry, warm, balanced, full, persistent

RECOMMENDED PAIRINGS

Grilled meat, on the spit, roast, game, braised meat, mature cheese

SERVING TEMPERATURE

18° C. It is advisable to open the bottle 1-2 hours before serving