



TENUTA DI SESTA

Brunello di Montalcino Riserva DOCG

www.tenutadisesta.it

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| VARIETALS | 100% Sangiovese |
| VINTAGE | 2011 |
| REGION | Montalcino, Tuscany, Italy |
| TECHNICAL DATA | Alcohol 14% Total acidity 5.67g/l |
| APPEARANCE | Ruby red towards garnet with ageing. |
| NOSE | Ethereal that crumbles into shades of violet, iris, bringing the humble fruits of the forest to mind. |
| PALATE | Dry, soft with velvet tannins, balanced, very intense, very persistent and elegant. |
| AGEING | Aging in Slavonian oak barrels of 30-35 hl for 3,5 years followed by 12 months in bottle. |
| PAIRING | Riserva Brunello pairs superbly with Italian and International cuisine; typical Tuscan dishes, roasts, game, mushrooms, red meats and seasoned sheep's cheese. |
| READINESS FOR DRINKING | Drink now. |
| RATINGS | 94pts JAMES SUCKLING.COM 7 |
| ORDER CODE | IT64 |