







TENUTA DI SESTA

Brunello di Montalcino DOCG

www.tenutadisesta.it

VARIETALS	100% Sangiovese
VINTAGE	2015
REGION	Montalcino, Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 5.2g/l
APPEARANCE	Ruby red towards garned with ageing.
NOSE	Intense and elegant bouquet, rich in scents of mellow red fruits and spicy with notes of liquorice and tobacco.
PALATE	Dry, soft with velvet tannins, balanced, very intense, very persistent and elegant.
AGEING	Aging in Slavonian oak barrels of 30-35 hl for a period of 2,5/3 years.
PAIRING	Brunello pairs with roasts, game, red meats, sausages, rich first courses and seasoned cheese.
READINESS FOR DRINKING	Great wine to drink now, but that can have a nice evolution after only 5 years in cellar.
RATINGS	94pts JAMES SUCKLING.COM 94pts  90pts  3 Glasses GAMBERO ROSSO  4.1 
ORDER CODE	IT63

VINUM LECTOR