

BRUNELLO DI MONTALCINO D.O.C.G. RISERVA

- 100% Sangiovese Grosso (a.k.a. Brunello)
- Arid and stony soil, altitude of 310 meters (about 1,000 feet) with south-east exposure
- Growing system is "Spurred Cordon". The vines have an average age of 18 years. All the grapes are hand picked and carefully selected
- Aged in large capacity oak casks for 36 months, followed by 12 months in French barriques (Allier); refined in the bottle for 8-10 months
- Average annual production of about 250 six-packs (750 ml.)
- Distinct aromas of ripe blackberries with a hint of minerality from the skillful use of oak
- Decisive on the palate, with prominent, well-crafted tannins. The progression of flavors is supported by good alcohol and dense texture

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- Growing system is "Spurred Cordon". The vines have an average age of 18 years. All the grapes are hand picked and carefully selected
- Aged in large capacity oak casks and French barriques (Allier) for 36 months, refined in the bottle for 6-8 months
- Average annual production of about 1,500 six-packs (750 ml.)
- Intense ruby red color with persistent bouquet of wild cherry, red jam and coffee. Tannic and soft, offers complexity, density and character

"ALCINEO" TOSCANA I.G.T. SANGIOVESE GROSSO SUPER TUSCAN

- 100% Sangiovese Grosso
- Arid and stony soil, altitude of 310 meters (about 1,000 feet) with south-east exposure
- Growing system is "Spurred Cordon". The vines have an average age of 16 years. All the grapes are hand picked and carefully selected
- Aged in French barriques (Allier) for 16-18 months, refined in the bottle for 10 months
- Average annual production of about 500 six-packs (750 ml.)
- Spicy and cedary nose, with hints of strawberry, cherry and leather
- Delicate ripeness and long finish match the full-bodied texture

ROSSO DI MONTALCINO D.O.C.

- 100% Sangiovese Grosso
- Arid and stony soil, altitude of 310 meters (about 1,000 feet) with south-east exposure
- Growing system is "Spurred Cordon". The vines have an average age of 14 years. All the grapes are hand picked and carefully selected
- Aged in large capacity oak casks for 10-12 months, refined in the bottle for 3-6 months
- Average annual production of about 1,500 six-packs (750 ml.)
- Fruity bouquet with rich, intense and persistent aromas
- The balanced structure and complex texture does not diminish the freshness of this young wine