



EMPSON & CO.
Experience Italy in a Wine glass



Brunello di Montalcino Riserva DOCG

Fugligni's Brunello di Montalcino Riserva is a classic interpretation of the time-honored wine, made from pure Sangiovese grapes, grown exclusively from the estate's oldest vineyards. The vines are close to thirty years old, with excellent exposure and stony tuffaceous soil dating back to the Eocene epoch. The grapes are harvested in early fall, and macerate for about eighteen days in stainless steel, where the wine continues to age for five more months. It then spends thirty-six months in Slavonian oak barrels and six months in bottle before release. This masterpiece of a wine features a generous and vast aromatic profile that ranges from black cherry, to orange, ginger and rhubarb. The wine is extremely cellarable, even decades, if stored properly.

Wine exported to: Bermuda, USA, Puerto Rico, Australia

Most recent awards

KERIN O'KEEFE: 96

VINOUS: 96

WINE SPECTATOR: 97

JAMES SUCKLING: 100

WINE ENTHUSIAST: 99

WINE ADVOCATE: 97+

DECANTER: 95

WINE & SPIRITS: 94



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	18 days
Type of yeast:	Indigenous
Length of maceration:	18 days
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Container size:	35-40 hL
Type of oak:	Slavonian
Bottling period:	Spring
Aging before bottling:	36 months
Aging in bottle:	6 months
Closure:	Natural cork

Vineyard

Organic:	Yes
Vineyard location:	Montalciano, Tuscany
Soil composition:	Tuff
Altitude:	300-450 meters (980-1,480 feet) above sea level
Vine density:	5,000 vines per hectare
Exposure:	Southeastern/eastern
Years planted:	1990, 2000
Time of harvest:	Late September



Tasting Notes and Food Pairings

Tasting notes:	Deep garnet color with remarkable elegance, balance and extract; a beautiful bouquet of raspberry, orange, pepper and licorice. Black cherry, ginger and rhubarb and a creamy orange liqueur are pleasing on the structured palate; a lovely and persistent finish.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Pairs well with rich, structured dishes, red meat, game, aged cheese.
Aging potential:	Upwards of 30 years
Alcohol:	14.5%
Winemaker:	Paolo Vagaggini

