



EMPSON & CO.
Experience Italy in a Wine glass



Brunello di Montalcino DOCG

A Brunello of unparalleled elegance and complexity, with luscious, focused berry fruit, remarkable structure and exquisite balance. From vineyards located near the town of Montalcino, about 310 and 440 meters (1,020-1,445 feet) above sea level above sea level with southwestern exposure and galestro soil. The location, microclimate, power and intensity of Montalcino are combined with the elegance of these elevated vineyards. Andrea's Brunello ages eighteen months in Slavonian oak barrels, eighteen months in French tonneaux and at least twelve months in bottle.

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

Most recent awards

VINOUS: 93

DECANTER: 100

JAMES SUCKLING: 93

WINE SPECTATOR: 95

WINE ADVOCATE: 94

VINI BUONI D'ITALIA: Gold Star

WINE ENTHUSIAST: 98

VINOUS MEDIA: 93

WINE & SPIRITS: 91



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 2 weeks
Type of yeast:	Select
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Length of maceration:	14 days
Malolactic fermentation:	Yes
Aging containers:	Tonneaux
Container size:	900 L
Type of oak:	Allier and Slavonian
Bottling period:	February
Aging before bottling:	36 months
Aging in bottle:	12 months
Closure:	Cork

Vineyard

Organic:	Yes
Soil composition:	Galestro
Vine training:	Spurred Cordon
Altitude:	311 and 440 meters (1,020-1,445 feet) above sea level
Vine density:	4,400 vines per acre
Exposure:	Southwestern
Years planted:	1990, 2012
Time of harvest:	Late September
Total yearly production (in bottles):	30,000

Tasting Notes and Food Pairings

Tasting notes:	Deep ruby red with brilliant garnet reflections, the bouquet is rich, ample and intense with notes of brushwood, berries, plums, violets, spices and vanilla confirmed on the palate; wonderful elegance and balance, lush concentration, voluptuous body and silky, smooth tannins. Shows power and finesse all at once.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A wonderful accompaniment to red meat, stews, complex dishes and aged cheese.
Aging potential:	Upwards of 20 years
Alcohol:	14%
Winemaker:	Andrea Costanti and Vittorio Fiore

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