



## BRUNELLO DI MONTALCINO PIERO

Selezione Piero has been created as a tribute to the work of Pierluigi Talenti, who has selected and worked passionately with sangiovese over the years. A vineyard measuring 2 Ha, not far from the cellar, with unique soil and climate characteristics, distinguished from all the other vineyards by its characteristics of constant quality.

**VINTAGE** 2016

**APPELLATION** DOCG

**GRAPE VARIETIES** 100% Sangiovese.  
Spurred Cordon

**PRODUCTION AREA** Vigna di Piero 1.95 Ha of extension, situated near the business center (410 m MSL) the grapes are selected separately to give life to the selection

**SOIL** Clays, rich in Galestro marl and mineral components

**PRODUCTION TECHNIQUE** Temperature controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). Aged for at least 24 months in French oak tonneau (500 lt) and rested in bottle for several months before release

**DESCRIPTION** Intense red color, complex fresh aroma and rich in hints of ripe red fruit, plum, blackberry and raspberry, which combine with the spices of aging such as chocolate, tobacco and licorice. Powerful and tonic on the palate with good balance and softness, finally the tannins are sweet and elegant

**FOOD PAIRINGS AND SERVICE** This wine is particularly suited to accompany red meat, game, cold meat and wild boar ragu. Recommended service temperature: 18°C

**FORMAT** 0,75 lt. - 1,5 lt.