

Tenuta di Sesta Brunello di Montalcino DOCG

COUNTRY

Italy

REGION

Tuscany

GRAPE

100% Sangiovese grosso

VINTAGE

2016

ABOUT THE DOMAINE

Since 1995, Tenuta Di Sesta is a family-led estate headed by Giovanni Ciacci, who runs the company alongside his children Andrea and Francesca. The estate practices a 'modern' agronomic management, which has been adapted to consider climate change and the impacts made on the environment. The estate believes that the Sangiovese in Montalcino has a taste to be preserved and the use of Slavonian oak barrels transmit to the wine a quality of aromas that do not mask the unique flavour of the Sangiovese.

WINEMAKING

Bunches are soft pressed. The duration of maceration is 21-25 days, alcoholic and malolactic fermentation in steel vats with automatic temperature control. This wine has been aged in Slavonian oak barrels of 30 hl for 2 ½ - 3 years. This wine is bottle aged for 12 months. The altitude of the vineyard is 280-350 meters above sea level, and is exposed to midday sun. Cultivation practices include; manual dry pruning, manual de-feminisation and de-picking, manual bunch thinning, manual grape harvesting.

TASTING NOTES

Colour ruby red towards garnet with ageing. Aromas of intense, broad, fine, fruity (ripe red fruit) and spicy (tobacco and liquorice). This wine is dry, soft, balanced, very intense, very persistent, fine and full-bodied with velvety tannins. Classic wine for red meats, roasts and game; excellent with mature cheeses.



TECHNICAL NOTES

Alcohol by volume
14.5%

Acidity
5.2 g/L