

Tenuta di Sesta Brunello di Montalcino DOCG

COUNTRY

Italy

REGION

Tuscany

GRAPE

100% Sangiovese grosso

VINTAGE

2017

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

The duration of maceration is between 21-25 days; alcoholic and malolactic fermentations take place in stainless steel tanks equipped with thermostats to control the temperature. This wine has been aged in Slavonian oak barrels of 20-30 hl for 2 ½ - 3 years. This wine is bottle aged for at least 6 months. The altitude of the vineyard is 280-350 meters above sea level, and is located with south facing. Cultivation practices include; manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest.

TASTING NOTES

When it is young, it is rich in scents of fruit and flowers. When it has aged, it acquires complex ethereal characteristics and offers a broad bouquet with an aroma of autumn leaves. Colour ruby red towards garnet with ageing. Scent intense, broad bouquet, elegant, rich in scents of mellow red fruits, spicy in notes of liquorice and tobacco. This wine is dry, warm, soft, balanced, very intense, very persistent and elegant with velvety tannins. Brunello pairs superbly with Italian and International cuisine; typical Tuscan dishes, roasts, game, red meats and seasoned sheep's cheese.



TECHNICAL NOTES

Alcohol by volume
14.5%

Acidity
5.15 g/L