



GUINIGI

BRUNELLO DI MONTALCINO

D.O.C.G.

2018

94
POINTS

Full-bodied with complex flavors of ripe cherry, strawberry, plum, dried rose petals, leather, tobacco, and a hint of truffle. The wine has a stony character, dried herbs (thyme), vanilla, fig, and dark chocolate.

TASTING PANEL | MARCH 2024

VARIETAL

100% Sangiovese Grosso

APPELLATION

100% Montalcino,
Tuscany D.O.C.G.

TA

5.8 g/L

ALCOHOL

14.5%

SRP

\$58

UPC

8 10034 60025 7

WINEMAKER NOTES

The grapes were sourced from the Montalcino area, specifically in the Western and Southeastern regions. Characterized by draining, flaky galestro soil and a mild climate, these vineyards ensure the grapes reach a gradual and complete ripening. Harvested at the beginning of October, the grapes are destemmed and gently pressed before fermentation in stainless steel tanks. After fermentation, the wine is then matured in Slavonian oak casks for about three years, leading to a complex, structured, elegant wine of great longevity. Once the wine is stabilized, filtered and refined, it is then bottled.

FOOD PAIRINGS

Brunello di Montalcino is a wine that stands up to savory fare such as Tortelli alla Mugellana, Florentine steak, and wild game such as boar and pheasant. It also pairs particularly well with white truffle and mature cheeses.

