

## Brunello di Montalcino Fornace 2013

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**Varietal:** Sangiovese 100%

### General Info

**Vineyard:** Castel Nuovo Vigna Loreto

**Vinification:** Concrete Vats, No Selectes Yeasts, Fermentation @31°C max, temperature control, maceration time 40gg, malolactic fermentation.

**Aging:** Slavonian 25hl oak vats, 36 months, No clarification, Filtered

**Analytical Data:** Alcohol 13.5%, Total Acidity(g/l) 5.8, Net Volatile Acidity(g/l) 0.48, Total SO<sub>2</sub> (mg/l) 47, Free SO<sub>2</sub> (mg/l) 6, Dry Extract (g/l) 28.4

## Brunello di Montalcino 2013

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### General Info

**Varietal:** Sangiovese 100% **Vineyard:** Ragnaia - Petroso - Loreto- Fornace - Cava

**Vinification:** Concrete Vats, No Selectes Yeasts, Fermentation @31°C max, temperature control, maceration time 40gg, malolactic fermentation.

**Aging:** 25hl oak vats, 36 months, No clarification, Filtered

**Analytical Data:** Alcohol 13.5%, Total Acidity(g/l) 5.6, Net Volatile Acidity(g/l) 0.5, Total SO<sub>2</sub> (mg/l) 73, Free SO<sub>2</sub> (mg/l) 17, Dry Extract (g/l) 27.2

## Brunello Montalcino V.V

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### General Info

**Varietal:** Sangiovese 100%

**Vineyard:** Ragnaia Vigna Vecchia

**Vinification:** Concrete Vats, No Selectes Yeasts, Fermentation @28°C max, temperature control, maceration time 40gg, malolactic fermentation.

**Aging:** Slavonian 25hl oak vats, 36 months, No clarification, Filtered

**Analytical Data:** Alcohol 14%, Total Acidity(g/l) 5.37, Net Volatile Acidity(g/l) 0.53, Total SO<sub>2</sub> (mg/l) 70.4, Free SO<sub>2</sub> (mg/l) 25.6, Dry Extract (g/l) 27.48

## Rosso di Montalcino 2015

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### General Info

**Varietal:** Sangiovese 100%

**Vineyard:** Sesta - Castelnuovo - Petrosso- Le Ragnaia

**Vinification:** Concrete Vats, No Selectes Yeasts, Fermentation @31°C max, temperature control, maceration time 30gg, malolactic fermentation.

**Aging:** 37hl oak vats, 24 months, No clarification, Filtered

**Analytical Data:** Alcohol 14.5%, Total Acidity(g/l) 5.1, Net Volatile Acidity(g/l) 0.43, Total SO<sub>2</sub> (mg/l) 60, Free SO<sub>2</sub> (mg/l) 16, Dry Extract (g/l) 27.6

## IGT Toscana Troncone 2015

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### General Info

**Varietal:** Sangiovese 100%

**Vineyard:** Le Ragnaia Lago & Fonte

**Vinification:** Concrete Vats, No Selectes Yeasts, Fermentation @31°C max, temperature control, maceration time 15gg, malolactic fermentation.

**Aging:** 25hl oak vats, 12 months, No clarification, Filtered

**Analytical Data:** Alcohol 13%, Total Acidity(g/l) 5.68, Net Volatile Acidity(g/l) 0.45, Total SO<sub>2</sub> (mg/l) 68

## IGT Toscana Bianco 2017

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**General Info**

**Varietal:** Trebbiano 50% ,Malvasia 50%

**Vineyard:**Le Ragnaie Lago & Fonte

**Vinification:**Stainless Steel Vats, No Selectes Yeasts , Fermentation @30°c max ,tempreture controled , maceration time 7 days on skin, malolactic fermentation.

**Aging:** 660 Lt. Franch Barrels , 12 months, No clarification,

Filtered

**Analytical Data:** Alcohol 12.5%

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**IGT Toscana Miscelone 2018**



**General Info**

**Varietal:** Sangiovese 60%, Trebbiano + Malvasia 35%, Albana 5%

**Vineyard:**Le Ragnaie Lago & Fonte

**Vinification:**Stainless Steel Vats, No Selectes Yeasts , Fermentation @30°c max ,tempreture controled , maceration time 10gg, malolactic fermentation.

**Aging:** Cement vats,6 Months, No

clarification, Filtered

**Analytical Data:** Alcohol 12.5%

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**Grappa Di Brunello Di Montalcino**



**General Info**

**Varietal:** Sangiovese di Brunello (600m above sea level)

**Aging:** 2 years in barrel

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