



SOMNIO

Brunello di Montalcino DOCG

GRAPE PERCENTAGES

100% Sangiovese Grosso

VINIFICATION

The meticulous grape selection is followed by a maceration of 10-15 days.

Alcoholic fermentation takes place in temperature controlled wood tanks.

REFINING IN THE BOTTLE

Released in the 5th year after harvest, the wine is aged for a minimum of 4 years in French Tonneaux, and from 8 to 12 months in Bottle.

ORGANOLEPTIC CHARACTERISTICS

Mauve red color, intense and very deep.

On the nose is complex, but immediately captivating, fresh and sweet; with essences of plum, cherry, blackberry and raspberry jam combined with hints of chocolate, cigar box, vanilla and licorice.

Muscular and toned on the palate, surprising combination of power and softness, with sweet and gentle tannins.

ACCOMPANIMENTS

Red meats, game, braised meats and seasoned cheeses.

Service temperature 17°-19°C.



75 CL



150 CL

