



BRUNELLO DI MONTALCINO RISERVA DOCG

Palazzo Brunello Riserva is produced only in the best vintages, with a selection of the best Sangiovese grapes from the winery's 4 hectares of vineyards. Only 1,500-2,000 bottles are produced. The vinification and ageing are the same as the Brunello 'annata', with an extra 12 months of ageing in 500-liter French oak tonneaux.

Rich ruby red in color, Palazzo Brunello Riserva is a wine with fantastic intensity and structure. Intriguing dark fruits such as cherries and plums with hints of spice and minerals. Full body, savory and firmly textured tannins. A truly exceptional wine reserved for the most special of occasions, celebrations, and hearty meals.

GRAPE	100% Sangiovese
LOCATION OF VINEYARDS	Southeastern Montalcino
ORIENTATION	South-East
ALTITUDE	1050 ft
TYPE OF PLANTING	Spurred Cordon
SOIL	Dry and Stony
TYPE OF CULTIVATION	Sustainable
VINIFICATION	Harvest takes place towards the end of September and beginning of October, the grapes are picked by hand. Vinification in steel vats of 35/45hl; maceration lasts approx. 18/20 days at a controlled temperature of 30°C (86F).
AGING	Aged for 36-40 months in large Slavonian oak casks and additional 12 months in 5hl medium-toast French oak tonneaux. Refined in bottle for 8-10 months prior to release.
ALCOHOL CONTENT	14.5%
TOTAL PRODUCTION	2,000 bottles
OENOLOGIST	Fabrizio Ciufoli



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