



# CAPANNA

# BRUNELLO DI MONTALCINO

## TECHNICAL DATA SHEET



**TYPE:** DOCG (registered and certified designation of origin)

**BLEND:** 100% Sangiovese carefully selected in the oldest vineyards.

**VINIFICATION:**

Alcoholic fermentation with maceration of the skins (25-30 days) at a controlled temperature and spontaneous malolactic fermentation, both in truncated cone-shaped Slavonian oak vats.

**AGEING:** In Slavonian oak casks of 10 to 32 hl for about 34-38 months; followed by ageing in bottles for at least 6 months.

**ON SALE FROM:**

January of the 5th year from the harvest.

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**NOTES:**

**Colour:** deep ruby red colour with garnet hues.

**Bouquet:** ethereal, of red fruit and vanilla, persistent.

**Taste:** harmonious, excellent tannicity and structure, very persistent.

**Food pairings:** roast red meats, game and aged cheeses.

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**AVAILABLE CAPACITIES:** 0,375 - 0,750 - 1,500 - 3,000 l

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Capanna di Cencioni - Società Agricola s.s.

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