



# CAMIGLIANO

## Brunello di Montalcino Sheet Vintage 2011

### **Controlled designation of origin**

#### **DESCRIPTION**

#### **SHEET VINTAGE 2011**

**CLIMATE :** Rainy year in autumn winter, very hot summer, sunny harvest, good vintage considered The decision to harvest the grapes 15 days earlier balanced the effects of the heat in this summer of the Tuscan territory, returning for 2011 a harvest of high quality level

#### **CONSORZIO DEL BRUNELLO RATING:**

4 stars

**HARVEST:** third week of September, first week of October

#### **GRAPE:**

100% Sangiovese grosso.

#### **VINIFICATION:**

fermentation in stainless steel at a controlled temperature with racking and delestage, maceration 21-25 days

#### **AGEING:**

24 months in wood, French and Slavonian oak barrels from 30 to 60 hl

#### **PRODUCTION:**

160.000 bottles

#### **ANALYSIS:**

Alcool svolto(%): 14,00, Acidità totale (g/l.): 5,9, Acidità volatile (g/l.):0,46, SO2 Totale (mg/l.): 80, SO2 libera (mg/l.) 22, pH: 3,56, Estratto secco netto (g/l.) 28,9.

**DESCRIPTION:** Colour: deep red with ruby highlights; Bouquet: aromas of dark berries, licorice and bitter chocolate; Taste: full body with fine and silky tannins

#### **GASTRONOMIC ACCOMPANIMENTS:**

the elegance and harmonic body of the wine permit its combination with many complex and complicated dishes such as red meat, feathered and furry game also accompanied by mushrooms or truffles.

Brunello, in addition, is excellent with cheeses: aged tomes, parmesan, Tuscan pecorino. It also makes an excellent combination with meat dishes of international cuisine or with complicated sauces. Because of its characteristics, Brunello is also a pleasant meditation wine



