



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Brunello di Montalcino DOCG

The grapes for this classic Brunello are carefully harvested and selected by hand, both before and after destemming. Fermentation takes place in stainless steel tanks with an initial short period of cold on the skins for about 15-20 hours. This is followed by up to 20 days of maceration at a higher controlled temperature. The wine matures in oak for approximately 24 months, and after bottling the wine is aged in Castello Romitorio's temperature-controlled cellars for approximately an additional 12 months before release

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**Wine exported to:** Canada

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## Most recent awards

**WINE ADVOCATE:** 95

**VINOUS:** 95

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## Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Fermentation temperature:	Below 20 °C (68 °F)
Malolactic fermentation:	Yes
Aging before bottling:	24 months
Aging in bottle:	12 months



## Vineyard

Vine training:	Spurred Cordon
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## Tasting Notes and Food Pairings

Winemaker:	Carlo Ferrini
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