



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



## Brunello di Montalcino Riserva DOCG

Fugligni's Brunello di Montalcino Riserva is a classic interpretation of the time-honored wine, made from pure Sangiovese grapes, grown exclusively from the estate's oldest vineyards. The vines are close to thirty years old, with excellent exposure and stony tuffaceous soil dating back to the Eocene epoch. The grapes are harvested in early fall, and macerate for about eighteen days in stainless steel, where the wine continues to age for five more months. It then spends thirty-six months in Slavonian oak barrels and six months in bottle before release. This masterpiece of a wine features a generous and vast aromatic profile that ranges from black cherry, to orange, ginger and rhubarb. The wine is extremely cellarable, even decades, if stored properly.

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**Wine exported to:** Bermuda, USA, Puerto Rico, Australia

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## Most recent awards

**VINOUS:** 95

**WINE SPECTATOR:** 93

**KERIN O'KEEFE:** 100 Top 100

**WINE ADVOCATE:** 95

**DECANTER:** 98

**JAMES SUCKLING:** 97

**WINE ENTHUSIAST:** 99

**WINE & SPIRITS:** 94



## Winemaking and Aging

Grape Varieties: 100% Sangiovese

Fermentation container: Stainless steel

Length of alcoholic fermentation: 18 days

Type of yeast: Indigenous

Length of maceration: 18 days

Malolactic fermentation: Yes

Aging containers: Oak casks

Container size: 35-40 hL

Type of oak: Slavonian

Bottling period: Spring

Aging before bottling: 36 months

Aging in bottle: 6 months

Closure: Natural cork

# Vineyard

Organic:	Yes
Vineyard location:	Montalciano, Tuscany
Soil composition:	Tuff
Altitude:	300-450 meters (980-1,480 feet) above sea level
Vine density:	5,000 vines per hectare
Exposure:	Southeastern/eastern
Years planted:	1990, 2000
Time of harvest:	Late September

## Tasting Notes and Food Pairings

Tasting notes:	Deep garnet color with remarkable elegance, balance and extract; a beautiful bouquet of raspberry, orange, pepper and licorice. Black cherry, ginger and rhubarb and a creamy orange liqueur are pleasing on the structured palate; a lovely and persistent finish.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Pairs well with rich, structured dishes, red meat, game, aged cheese.
Aging potential:	Upwards of 30 years
Alcohol:	14.5%
Winemaker:	Paolo Vagaggini

