



EMPSON & CO.
Experience Italy in a Wine glass



Brunello di Montalcino DOCG

A Brunello of unparalleled elegance and complexity, with luscious, focused berry fruit, remarkable structure and exquisite balance. From vineyards located near the town of Montalcino, about 310 and 440 meters (1,020-1,445 feet) above sea level above sea level with southwestern exposure and galestro soil. The location, microclimate, power and intensity of Montalcino are combined with the elegance of these elevated vineyards. Andrea's Brunello ages eighteen months in Slavonian oak barrels, eighteen months in French tonneaux and at least twelve months in bottle.

Wine exported to: Bermuda, USA, Puerto Rico, Australia, Japan, Canada

Most recent awards

VINOUS: 93

DECANTER: 100

JAMES SUCKLING: 93

WINE SPECTATOR: 95

WINE ADVOCATE: 94

VINI BUONI D'ITALIA: Gold Star

WINE ENTHUSIAST: 98

VINOUS MEDIA: 93

WINE & SPIRITS: 91



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 2-3 weeks
Type of yeast:	Select
Aging containers:	Tonneaux, Oak barrels
Container size:	5 hL-30 hL
Type of oak:	Allier medium-toasted and Slavonian
Aging before bottling:	36 months
Aging in bottle:	12 months
Closure:	Cork



Vineyard

Vineyard location:	East of Montalcino
Vineyard size:	24.7 acres (10 hectares)
Soil composition:	Tuscan Galestro, a Schist based soil

Vine training:	Spur-pruned Cordon
Altitude:	311 and 440 meters (1,020-1,445 feet) above sea level
Vine density:	4,077-4,990 vines per hectare
Yield:	5.5 lbs per vine
Exposure:	East/Southeastern
Years planted:	1996, 2018
Time of harvest:	Last week of September
Total yearly production (in bottles):	32,000

Tasting Notes and Food Pairings

Tasting notes:	Intense garnet red with ruby red reflections. Complex, intense and full of finesse, with fruity and floral notes and hints of forest floor, leather, and tobacco. Wonderful structure and fine yet strong tannic structure. Harmonious and long-lasting on the palate
Food pairings:	Decant at least an hour beforehand. Serve with rich pasta dishes, stews, and aged cheese.
Aging potential:	Up to 20 years
Alcohol:	14%
Winemaker:	Vittorio Fiore