

This is the signature wine of the estate, obtained from the vinification of the best grapes coming from our emblematic vineyard, Vigna gli Angeli (Vineyard of the Angels), which was first planted at Colombaio in 1965. The selection of the grapes is severe and drastic until there is a yield per hectare equal to 40/50 quintals. The end result is an extremely complex wine, both in aromas where spicy notes and tobacco prevail, as well as in the very unique tannic texture. This wine is only produced for exceptional vintages and is destined for long ageing.



Classification	Brunello di Montalcino D.O.C.G. Riserva
Vintage	2019
Vineyards location	Hillside at 270-320 metres
Grape variety	100% Sangiovese Grosso (Brunello)
Training System	Spurred cordon
Vines average age	55 years
Cultivation practices	Intense pruning, production limited to very few bunches per plant (50ql/ha), harvested by hand and selection of grapes on selection table
Vinification process	Soft pressing of grapes, temperature-controlled fermentation (30°C) macro-oxygenation and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions
Alcohol content	14.50%
Total acidity	5,90
Total dry extract	31,40
Polyphenols	3.600
Ageing	5 years: four of which are in 50-100hl Slavonian oak barrels
Bottle ageing	12 months before release
Bottles produced	8.100 bottles
Ageing potential	Over 20 years
Bottle Type	600g Bordeaux
Colour	Ruby red tending to garnet
Perfume	Evolved that crumbles into shades of Parma violet and gladiolus, likens the humble fruits of the forest floor
Taste	Dry, warm, velvety, harmonious, steady body and character



Food Pairing

Red meats, preferably wild game; to serve, store sideways at room temperature at least 24 hours beforehand, cork two hours in advance, decant and serve in decanter