



NON IN LATERA PRO NOS

# CASTELLO TRICERCHI

## BRUNELLO DI MONTALCINO DOCG 2018

100% Sangiovese aged for 24 months in Slavonian oak cask. The Castello Tricerchi Brunello di Montalcino is the result of a 5 years long process which shows the potential of Vigna del Velo, Vigna del Castello, Vigna dei Cipressi. Regular Brunello includes, for the 2018 vintage, grapes dedicated for the single vineyard "A.D.1441"

### Characteristics

Altitude	290 mt
Exposure	West – North West
Soil	Medium texture with limestone clay and sand
Type of cultivation	Spurred cordon and guyot
Density	About 4.000
Age of vines	28 years
Yield/ha.	60 quintals
Yield/plant	1.5 Kg
Harvest period	Mid-September
Method of harvest	By hand, careful selection pre-vinification
Alcohol content	14%
Vinification	Spontaneous fermentation followed by maceration in steel tanks at a controlled temperature of 23°C for 30 days.
Aging	24 months in Slavonian oak cask
Refinement	In bottles for a period of at least 8 months

### Organoleptic properties

Colour	Clear, intense ruby with flashes of garnet.
Aroma	Primary aroma of ripe cherry, citrus and sweet spices tinged with dark earthy notes.
Taste	Superior structure, tannin present but perfectly integrated with the overall structure. Extremely long and persistent.
Couple with	Red meats, seasoned cheeses and game, refined cuisine.
Serve at	18°C, let the wine breath before drinking.
Total production	25.000 bottles
Packaging	0.75 L – European Bordeaux bottles packed horizontally in boxes of 6-12 1,5 L in single wooden box



CASTELLO TRICERCHI

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Our offices are open from Monday to Friday  
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