



Marchesato degli Aleramici

Brunello di Montalcino DOCG

Red wine

Area	Montalcino, Toscana
Grape	Sangiovese 100%
Production method	Produced from a vineyard trained using the Spurred Cordon system, the wine undergoes alcoholic fermentation for 20 days on the skins. It is then aged for a minimum of 24 months in oak barrels ranging from 5 to 10 hectoliters, followed by an additional 4 months of aging in the bottle.
Characteristics	Sangiovese becomes a wine of intense ruby to bright garnet color, with dry and warm flavors, lightly tannic but with great structure and aromatic length. Its aroma evolves over time, becoming more intense with age, complex, and varied, ranging from spice to wood, from tobacco to forest fruits.
Food matches	This wine pairs especially well with red meats, roast game, charcoal-grilled meats, and strong cheeses like Parmesan and Tuscan pecorino. It also complements international dishes such as roast goose, T-bone steak, roast leg of lamb, and duck à la presse.
Serving temperature	18°-20°
Alcohol	14 % vol

