



TENUTA DI SESTA
MONTALCINO

Brunello di Montalcino Riserva Duelecci Ovest DOCG

Grape variety: 100% Sangiovese Grosso.

Training system: cordon-spurred training system.

Vine density per hectare: 5000 plants.

Altitudes of vineyards: from 280 to 350 metres above sea level.

Location: south exposition

Cultivation practices: manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest. In the Riserva vineyards, all agricultural practices are carried out at the ideal moment for the vines.

Vinification: duration of maceration of 25 days; alcoholic and malolactic fermentation take place in stainless steel tanks equipped with thermostat control the temperature.

Ageing: Slavonian oak barrels of 30-35 hl for 3,5 years.

Bottles ageing: 12 months

Average annual production: 4.000 bottles.

Bottle type: Bordeaux 600 lt

Alcohol content: 14.5% vol.

Total acidity: 5.7 g/l.

Colour: ruby red towards garnet with ageing.

Aroma: Ethereal that crumbles into shades of violet, iris, bringing the humble fruits of the forest to mind.

Flavour: dry, soft with velvet tannins, balanced, very intense, very persistent and elegant.

