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## BRUNELLO DI MONTALCINO DOCG

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Wine of long tradition coming from the vines of Caparzo (North), La Caduta (West), Cassero (South) and San Piero Caselle (East).

A Brunello unique in style, enhanced by the different microclimates.

GRAPE VARIETIES: Sangiovese

FERMENTATION: traditional

MATURATION\*: 3 years in traditional Slavonian and French durmast casks (50 - 80Hl)

REFINING: 12 months in the bottle

ALCOHOLIC CONTENT: 12,50 - 14,00%

TOTAL ACIDITY: 5 - 6‰

AGEING POTENTIAL: 20 years and more.

FIRST YEAR OF PRODUCTION: 1970

### ORGANOLEPTIC CHARACTERISTICS

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COLOUR: ruby red, tending to garnet red with ageing.

BOUQUET: penetrating, very full and varied, reminiscent of wild berries.

FLAVOUR: dry, warm, full-bodied, harmonious, delicate and austere at the same time, persistent.

FOOD COMBINATION: roasts, grilled, spit-roast or braised meats, game, ripe cheeses

SERVING TEMPERATURE: 18° C, better if uncorked 1 - 2 hours before serving.

*\*Starting from the 1995 harvest.*



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#### CAPARZO

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