



BRUNELLO DI MONTALCINO D.O.C.G 2017



CLASSIFICATION

Denominazione di Origine
Controllata e Garantita

VARIETALS

100% SANGIOVESE

HARVEST

Exclusively manual. Last week of
September, first week of October

AREA OF ORIGIN

Montalcino – Siena (Italia)

ABV

14% by Volume

AVAILABLE SIZES

750ML

VINE DENSITY

4.500/5000 plants per Hectare

VINEYARD ALTITUDE

Between 350m and 400m above sea level

PRODUCTION

Maximum 65 q. per hectare

AGING

Minimum 36 months in oak casks and minimum 4
months in bottle

ON THE MARKET

After 5 years from the grape harvesting.

BOUQUET, COLOUR AND FLAVOUR

Parfum: Characteristic, intense, red wild fruits,
vanilla and spices.

Intense ruby red with light garnet reflection. Dry,
warm, lightly tannic, full bodied and harmonic



TAVEGGIA

CASES PER PALLET

120

CASES PER LAYER

24

BOTTLE PER CASE

6

CASE WEIGHT

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Bordelaise

UPC CODE

684334925804



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