



## TAVEGGIA 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

### AGEING

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

[www.taveggia.com](http://www.taveggia.com)