



MARTOCCIA
DI BRUNELLI LUCA
Montalcino, Toscana (Italy)

BRUNELLO DI MONTALCINO 2012

BRUNELLO DI MONTALCINO DOCG

+244049 (SPEC)

BCLS Retail \$76.99

Wholesale \$65.94



95 points Decanter - Outstanding

“Complex, leathery nose welcomes juicy, dark cherry fruit on the palate with bright acidity. Medium-bodied and expressive, with aromas of mineral and floral-infused red fruit, and a clean palate with layered, soft tannins and a long, fruit-driven finish. Big, ripe and juicy, with spicy fruit and impressively fresh acidity, leading to a superbly long finish.” — Decanter, November 2017 pg. 95

Bright ruby red, tending to garnet when aged. Bouquets of cherry, plum and spices. Full bodied, lively acidity with flavors of red fruits. Fresh and long aftertaste. Drinkable now, with a long aging potential.

Ideal with grilled or stewed red meats, game, seasoned cheeses. Serve at 18°C.

Technical Data

Sangiovese 100%

Vineyard: 300 m above sea level in the southwestern section of the appellation.

Production: limited to 10,000 bottles

Vinification: Controlled, 20 day skin/must fermentation.

Ageing: 36 months in Slavonian oak barrels and French oak barriques.

Ageing Potential: 10+ years

Serving temperature: 18°C

14% alc./vol.

Case 6 x 750 ml



+244049

 Choice Import Agencies

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