



MARTOCCIA
DI BRUNELLI LUCA
Montalcino, Toscana (Italy)

BRUNELLO DI MONTALCINO 2013

BRUNELLO DI MONTALCINO D.O.C.G.

+244049 (SPEC)

BCLS Retail \$64.99

Wholesale \$50.58



96 points Decanter WWA (Outstanding)



Gold Medal Decanter WWA 2019

“Red cherry, pomegranate, coffee and chocolate perfume. The palate confirms the nose with fine-grained tannins and a delicious, quite exotic, and persistent finish. Lovely wine!” — Decanter World Wine Awards 2019

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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