

# Brunello

## DESCRIPTION:

From the Brunello Grape var6 clone derives this medium bodied wine with aromas of black cherry and black currant along with a subtle hint of sweet pipe tobacco and barrel spice.

## PRODUCTION METHOD:

Fermented on the skins in stainless steel tanks. Aged 48 months in French Oak barrels from World Cooperage.

## PAIRINGS:

Enjoy with an Italian red sauce, roasted foods, grilled foods, and robust cheeses. Serve this rich red with all your barbecued favorites, including burgers, brats, ribs, and steaks.



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Cellar Life: 5+ years

Appellation: Sierra Foothills

Residual Sweetness: 0.0%

PH (Acidity) 3.5

Alc. By Volume: 13.9%

UPC Code: 728284001741

Serving Temperature: 64° F

INSPIRATION: *Brunello is made totally from a Sangiovese clone, a strain of Sangiovese Grosso called Brunello (the little dark one) because of the brown hue of the grape skin. Much like its little brother, Sangiovese Grosso, which we currently have on our tasting list, the Brunello is bigger with enough structure to be long-lived. Taste side by side and compare.*

## Our Mission

*To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!*

