

Brunello



DESCRIPTION:

From the Sangiovese grape vcr6 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:

Hand-picked grapes are destemmed and crushed, then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Hybrid oak barrels for 48 months.

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.

INSPIRATION:

Brunello is made totally from a vcr6 Sangiovese clone, otherwise known as Sangiovese Grosso. Much like its little brother, Sangiovese Grosso, the Brunello is bigger with enough structure to be long-lived. Taste these two wines side by side and compare. Brunellos are required to age a minimum of 2 years in oak plus 4 months in bottle. Sangiovese Grosso is the same wine just released sooner.

Serving Temperature: 64°F

Cellar Life: 5+ years

Appellation: Sierra Foothills, CA

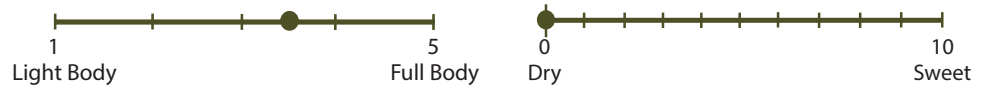
Residual Sweetness: 0.0%

Alc. By Volume: 13.9%

Product UPC: 728284001741



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