

# BRUNELLO DI MONTALCINO



## TENUTA CROCEDIMEZZO

*di Nannetti Roberto e Barbara*

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## TECHNICAL SHEET

**Enotechnician:** Roberto Nannetti

**Winemaker:** Dr. Paolo Vagaggini

**Classification:** DOCG

**Grape blend:** 100% Sangiovese Grosso

**Harvest:** rigorously selected and hand-picked grapes

**Fermentation:** unblended, with selected grapes, at controlled temperatures for 21 days

**Colour:** intense ruby red

**Bouquet:** fresh with strong hints of spice and fruits of the forest

**Taste:** prolonged persistence, full -bodied with noble tannins

**Alcohol content:** 13,5% vol.

**Production area:** east Montalcino area, altitude vineyards from 480 to 560 metres above sea level

**Ageing:** 30 months (minimum 24 months) after careful fermentation at a controlled temperature, the Brunello Crocedimezzo matures in 25 and 32 HI Slavonian and Allier oak barrels

**Refinement in the bottle:** not less than 8 months to give the wine indispensable complexity and pleasantness

**Tasting temperature:** 18°C

**Pairing table:** roasts, grilled red meat, game, aged cheeses