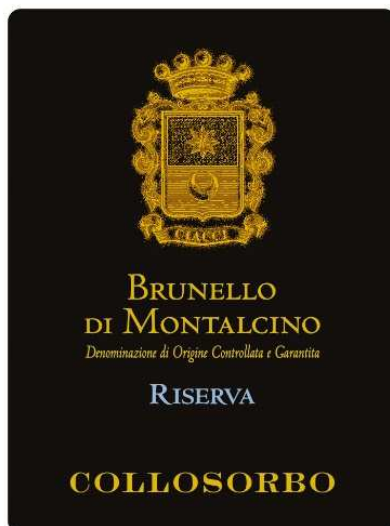




TENUTA DI COLLOSORBO

BRUNELLO DI MONTALCINO RISERVA DOCG 2019 “ORGANIC”



Obtained from the meticulous selection of Brunello grapes (Sangiovese), Brunello di Montalcino Riserva is made just in the best vintages and it comes from the oldest vineyards of the estate.

Brunello di Montalcino Riserva is produced in very small quantities, using just the best selection of the year.

Grape variety: 100% Sangiovese (Brunello). Training method: single or double spurred cordon. Harvest: selection of the grapes and manual harvesting into small baskets, rapid transfer to the cellar for vinification. Vinification: soft pressing and destemming, temperature controlled alcoholic fermentation with frequent pumping over and long maceration on skins. Ageing: in Slavonian and French oak barrels between 12 and 54 Hl for about 42 months, followed by ageing in bottle for a long period (6 months at least).	Chemical analysis: <table><tr><td>✓ Alcohol % vol. (approx.)</td><td>15,00</td></tr><tr><td>✓ Sugar g/l</td><td>< 02,00</td></tr><tr><td>✓ Total Extract g/l</td><td>31,10</td></tr><tr><td>✓ Total Acidity (tartaric acid g/l)</td><td>05,76</td></tr><tr><td>✓ Volatile Acidity (acetic acid g/l)</td><td>00,84</td></tr><tr><td>✓ pH</td><td>03,61</td></tr><tr><td>✓ L-malic Acid g/l</td><td>< 00,10</td></tr></table> Enologist: Laura Sutera Sardo, Paolo Caciorgna Vineyard manager: Laura Sutera Sardo, Lucia Sutera Sardo	✓ Alcohol % vol. (approx.)	15,00	✓ Sugar g/l	< 02,00	✓ Total Extract g/l	31,10	✓ Total Acidity (tartaric acid g/l)	05,76	✓ Volatile Acidity (acetic acid g/l)	00,84	✓ pH	03,61	✓ L-malic Acid g/l	< 00,10
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