



# Col di Lamo Brunello di Montalcino



**Varietal:** Sangiovese Grosso

**Appellation:** Montalcino

**Elevation:** 350 – 400 mts

**Alcohol %:** 14.5

**Residual Sugar:** gr / ltr

**Soil:** Shallow soils of rocks and shale.

**Tasting Notes:** A firm and chewy red with cedar, berry, chocolate and walnut aromas and flavors. It's full and chewy yet there's an underlying softness and finesse despite being a big wine. Best after 2023.

**Aging:** 24 months in barrel, 6 months in steel tanks **3** yrs in bottle before release.

**Food Pairing:** Beef Tagliata, Short Rib Pappardelle, Osso Bucco



## Accolades

2018 - 93pts James Suckling

2017 - 93pts James Suckling

2016 - 94pts James Suckling

2015 - 95pts James Suckling,



2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)