

ClassicO

Fine Wines & Spirit
- est. 2002 -



Fanti

Brunello di Montalcino

Riserva “Le Macchiarelle”

Varietal: Sangiovese Grosso

Acidity: 5.5 gr / Lt

Appellation: DOCG Brunello di Montalcino

Vines: 20 – 30 yrs old

Alcohol %: 15

Production: 5000 cs (6pk)

Tasting Notes:

Good richness and complexity with earthy notes with light tobacco and assertive fruit presence. A little lift, too. The palate has a bold fruit core, which really claims the palate with plenty of mixed red and blue fruit flavors. Try from 2021.

Barrel Aging : 28 mesi, 50% in barriques da 225 l e 50% in botti da 30 hl

Winemaking:

25-30 days in stainless steel tank at controlled temperature max 28 C or 84F°)

Food Pairing:

Ultimate wine for grilled steak, marinated and grilled portabello mushrooms over polenta, a classic with stewed cinghiale or rabbit ragu over pappardelle.

Accolades

2019 95 pts, Wine Enthusiast



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